EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY

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Oct. 2011
vol. 054
FREE

The Curious World of J-Pop & Sub-culture

SPECIAL INTERVIEW

Akiko Yano

(Singer, Songwriter and Pianist)

www.chopsticksny.com

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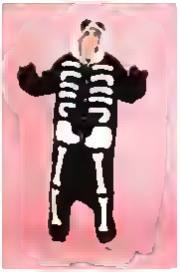

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CHOPSTICKS NY

[October 2011, Vol. 054]

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The theme of the cover of this month's issue is "Japanese Pop and Sub-culture" To find out more about it, check out the featured articles from page 8.

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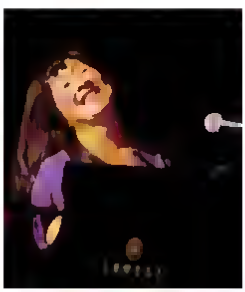
Japanese singer, songwriter and pianist, Akiko Yano, has the power to charm anyone who listens to her jazzy, improvisational, inspiring, and quite original music. Prior to her live performance at Le Poisson Rouge in the West Village, she chatted with Chopsticks NY.



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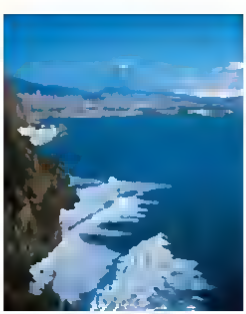

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"I KEEP THINKING THAT IT'S IMPORTANT TO CONNECT TO PEOPLE'S FEELINGS"

—— AKIKO YANO

AKIKO YANO Born in Tokyo and raised in Aomori, she began playing piano at the young age of three. She moved to Tokyo and while attending high school, she started playing in jazz clubs in Tokyo and getting the attention of professional musicians. After releasing her first album, "Japanese Girl" in 1976, she released a steady stream of albums. She has worked with numerous renowned musicians, Pat Metheny, Thomas Dolby, The Chieftains, Toninho Horta, Janis Siegel of The Manhattan Transfer, Anthony Jackson, Cliff Almond, Will Lee, Chris Parker and Mark Ribot, to name a few. She has also composed music and provided sound effects and voice-overs for animated films and TV shows, including voice-overs for Studio Ghibli's recent smash hit, "Ponyo." Residing in New York since 1990, Akiko has performed at venues including Blue Note, Joe's Pub, the Knitting Factory, Kitchen and Le Poisson Rouge. The New York Times hailed Akiko as a "prolific Japanese songwriter" and "accomplished, endearing performer".

Akiko Yano is an acclaimed Japanese singer, songwriter, and pianist in both Japan and the U.S. Her jazzy, improvisational, inspiring, and quite original music has the power to charm anyone who listens to it. She will come back to Le Poisson Rouge in the West Village on October 11 with guitarist Marc Ribot. Between her many performances in Japan, she chatted with Chopsticks NY, giving us a glimpse of the upcoming performance and sharing her thoughts as a veteran musician.

Would you tell us about the features of your upcoming performance at Le Poisson Rouge?
It's going to be something like prosciutto e melone or daikon radish and miso. [laughs] What I mean is that Marc [Ribot] and I are a divine combination and complement each other. I want the audience to appreciate the pairing to the fullest. Delicious food can be even more delicious when you eat it with many companions rather than alone. Marc and I enjoy playing together by ourselves, but I think it is more delicious to share that moment with an audience. We'll be happy to see them enjoying it with us as well. The performance will be twice as tasty—well, actually ten times tastier. That's what the performance is going to be.

Then the audience will be full after the performance.
I absolutely guarantee that. [laughs]

You have performed with Marc Ribot many times. What makes you such wonderful musical partners? What clicks between you and Marc?
I had been a great fan of Marc—so much so that I went to every single one of his live performances in New York—but I never played with him then. The chance to actually play with him came to me when I was recording my album *akiko* in a studio in LA. The producer of the

album, T Bone Burnett, often used Mark as a guitarist, and he said to me, "Let's do it with Marc." That made me jump for joy. During the session, we hit it off at the very first moment we created a sound.

During rehearsal or in a performance, have you made an improvisational move like finding an unexpected sound or even a new direction for the music?

All the time. It cannot be done with just any musician. Since Marc and I share a similar music sense, we can do that all the time. This cannot be easily done with just any jazz musicians, even in the same situation. We reciprocally respond to each other's sound. Even when a sound deviates from the original direction, we can change the direction in a flash, like "Okay, let's go that way." That's the real enjoyment that musicians can experience. I want my audience to savor the pleasure and tension of sounds that can only be created by two musicians who draw on each other.

You've been a professional musician since your teens. Would you tell us what, if anything, you think has changed or not changed since then?

Just recently, I had the chance to listen to a live performance recorded when I was 20 or 21 years old. It's full of fresh energy, of course. The energy—maybe best described as the "explosion of youthfulness"—sounds interesting, but it is not something that makes me feel mellow. As people mature, they change their ways of thinking and what they want to express, for sure. I don't think I can perform as powerfully as I did when I was younger, but my ability to express things has increased, so it's natural that my performance style has changed and will change. But this is the main difference, starting out, my biggest concern was what I could do. Now, however, I'm concerned about the influence of my creations and performances on others. In this sense, I keep thinking that it's important to connect to people's feelings. I did not think this at all earlier in my career.

You have recently composed music for a Japanese documentary film, *Kantoku Shikkaku* (No Longer Director)*. How did it go?

I created sound following the director's instructions. Because it's his film, I had a hard time trying to imagine what he was thinking and figuring out how I could get closer to his thoughts, but it wasn't very difficult. The beginning of the film will have a strong impact on the audience. So, when you watch the film, you will naturally understand my music, like "Oh, that's why the music goes like this," I believe.

It's about a death of an actress, isn't it?

Yes. When it was released in Japan in September, I believe it was thought-provoking to many. I wish the film would be screened in New York as well. I do think this movie would appeal to audiences in New York.

So, the movie is the biggest inspiration for scoring this time.

That's right. It's because of the film. The title song, "Shiawase na Bakatare" ("A Happy Fool")** couldn't have been created without this film. It's one of the very best songs I have composed these past few years—so good that it makes me think to myself, "What a great song!" It would be nice if you could consider the film as the inspiration behind the song.

Would you please tell us about Demae Concerts (Delivery Concerts)?* In the U.S., you did one in Wisconsin in 2010. How can we place an order?**

The best way is to contact my staff first. Also, it would be helpful if you could consider several things in advance, such as my schedule, timing, whether there is a piano at the hall, how you could get a piano if you don't have one, et cetera.

So, as long as people can prepare for a live performance, you would go anywhere, even somewhere that is very isolated?

Sure. For Demae Concerts, I have been to isolated areas more often, areas where musical concerts rarely take place. [laughs] Probably there are so many people who think, "Who is Akiko Yano?" in those areas. But it is a concert that anyone can come to enjoy because it happens in their neighborhood. If the concert is held in a city, only the fans who really want to listen to my music come. But this is not that type of concert. In this kind of concert, there are so many people who come through situations like, "Hey, I heard Akiko Yano something is coming to give a concert—want to go?" It's truly exciting to see an audience like this respond to my music. It's not commercially productive at all, and it's hard to get to the location and back sometimes. I'm not young enough to do these physically demanding Demae Concerts several times a month anymore. Every time I do one of these concerts, though, I think to myself, "I'm so happy to be here!"

You've had two bases since 1990s: Japan and New York. What do you see as the difference between the two locations when you work as a musician?

I was born in Japan, raised in Japan, debuted in Japan, and have worked in Japan. So, my home base is there and more people know about me. In that sense, it's comfortable to work there. In New York, I am one of many artists from all over the world with no home base. It's competitive because every sound I create is evaluated. This has encouraged me to create a foundation there and made me realize the importance of each live performance. So, I become particularly sensitive and brace myself when I perform in New York.

In a way, have you had to prove yourself more?

Of course, of course. I always have the attitude of "Hi everyone, listen to my music, please!"

Would you share some of your favorite places or things to do in Japan?

Hmm, what's it going to be... Well, ramen must be it. Please try some tasty ramen joints.

Is there any specific ramen place you like?

I love Setagaya Ramen in the Setagaya part of Tokyo. I heard another branch has opened near Shinagawa Station, but as is always the case, the original place is the best. When I took Marc there, he finished up his bowl and was very pleased. So, I hope everyone can experience this pleasure, too.

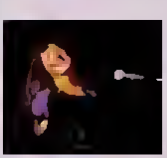
—— Interview by *Sai Morikawa*

*Translation is unofficial.

**Translation is unofficial.

*** Literally translated as "Delivery Concerts." Demae Concerts are solo concerts that Akiko Yano began in the early 80s. "As long as there is a piano..." is the concept of the concert, and she will go to play anywhere if requested.

Akiko Yano and Marc Ribot Live at Le Poisson Rouge



October 11, 10 pm-
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New York, NY 10012
TEL. 212-505-3474
www.lepoissonrouge.com
info@lpmyc.com

Product

Whimsical Boiled Egg Mold from KOKUBO

Japan is known for its kawaii (cute) culture, as well as the extreme dedication given to its cuisine. Everyone marvels over the character bentos that Japanese mothers seem to effortlessly make, but now there is a product that will allow you to do the same. One doesn't often think of using hard boiled eggs to liven up a meal, but the Boiled Egg Mold from the Japanese household and health care goods company **KOKUBO Co., Ltd** does exactly this.

Developed under the company philosophy of "Use it, enjoy it", the Boiled Egg Mold is a functional and fun product that adds design to your lifestyle. It comes in shapes of rabbit, bear, fish and car, and they can be made in a snap. All you need to do is peel your freshly boiled egg, put it in the mold and immerse it in cold water for 10 minutes. Remove it from the mold when the time is up, and you have the perfect way to dress up salads and other dishes or to make a splash at your next party.

From KOKUBO's array of interesting products, two others are due to arrive on our shores sometime soon. One is the Facial Foaming Net, which can be used to create a rich foam that is gentle on your skin. The other items to keep on your radar are the Eco Magic Monster, a detergent-free, acrylic dish wash cloth that removes grime with only water, and the Sumicco Toilet Sanitation Combo, a scrub brush and garbage can in one, perfect for the limited spaces of city bathrooms. These kinds of offerings from KOKUBO will make you wonder how you ever lived without them!

Info: KOKUBO U.S.A., Inc.
383R Carson St. Suite 216 Torrance, CA 90503
TEL. 310-543-7550 / FAX. 310-543-7555
www.kokubo.co.jp (Japanese only)

School/Food

Learn Soba Making Straight From The Master

In the last decade, as the Japanese food craze began to take root in NY, soba (buckwheat) noodles have become a common food item in the city. Soba, like many other types of Japanese cuisine, is well-regarded as healthy and the distinct flavor of soba has also become a more popular ingredient in modern western cuisine. Now with the soba making class offered at **Soba Totto**, where master soba maker, Mr. Shuichi Kotani will give you hands on training you can always have quality soba right in your own home.

The soba making class is a semi-private (approximately 3 people per class), two and a half hour lesson. The class covers the history, nutrition, and hands-on training on how to make soba from scratch which includes the steps: kone (kneading), tatami (rolling), and kiri (cutting). Because soba flour does not include gluten, it is one of the hardest noodles to make by hand. In fact, during the process, soba must be allowed to absorb moisture equally and then be kneaded into the shape of a chrysanthemum flower which is said to be the most difficult aspect of all. Despite the challenge, Mr. Kotani, believes "Once you know this method, you can make any noodle in the world." At the end of the class, students can take with them, their own hand made soba and Mr. Kotani's special sauce and spice in addition to a solid education that will come in handy for a lifetime.

For the class, you can choose from two time slots, 9 am-11:30 am, and 12 pm -2:30 pm on Sundays. In addition to his classes, Mr. Kotani has also developed a hand-made and beautifully designed D.I.Y. soba making kit for beginners, that allows anyone to make soba in their kitchen.

Info: Chef Shuichi Kotani (Soba Totto)
world_wide_soba_ny43@yahoo.co.jp
www.worldwide-soba.com

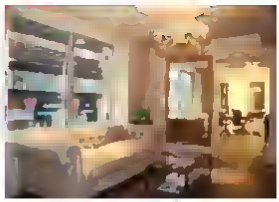
Location: Soba Totto
211 E. 43rd St. New York NY 10017

Beauty

Coveted Japanese Hair Salon Chain Arrives in NY

Japanese sensibilities regarding fashion and aesthetics have always been coveted by the world. Hair is no exception, and if you look at the popularity of the Japanese straightening perm, you'll get the idea. Now with the arrival of a new Japanese salon in Midtown East, it is easier than ever for New Yorkers to get the latest fashion from Japan.

Hearts New York Salon, the newest branch of an already well-established beauty salon chain in Japan, Hearts Salon, is dedicated to bringing the newest and most advanced techniques in hair styling straight from the source. "In terms of cuts, I think our staff is probably one of the best there is" says owner, Mr. Yoshi Akimoto. Although trends are important to follow, he believes his salon caters more to customers who want individuality. "Our staff is always keeping their eyes out globally for the latest trends, but we believe the best style is within the individual and we help to bring that out. We not only look to the individual's fashion sense to get an idea of the customer's sense of style, but we also ask about their lifestyle so that we know what functionality they need in their hair so that it best fits into their lives."



To stay consistent with their standards, the newly opened location in NY is equipped with the latest Japanese technologies including Digital Perm (perm technique using hot rods where temperature is controlled by a machine), Air Wave (the latest technology in perm that uses temperature and moisture in your hair controlled by air-pressure), Japanese Straightening, and Scalp Cleaning. Mr. Akimoto believes, "there is no such thing as impossible hairstyles. We can always find a way to make a style work specifically for you." The salon also brings the excellent customer care Japan is famous for, creating an ultimate relaxation space for all customers.

Hearts New York Salon
40 E. 58th St., (bet. Park & Madison Aves.) 2nd Fl.
New York, NY 10022
TEL. 212-810-6900 / www.heartsny.com

Book

Contribute to Japan's Recovery by Planning a Trip

In the wake of the earthquake and tsunami that hit Japan in March, everyone wants to help but it is hard to know how. The new **Travel Guide to Aid Japan** gives people the chance to do just this. This unique, pocket-size manual is a passport for travelers who are looking for an alternative way to support the country, as all proceeds from its sales (minus expenses) will be donated to Japan Red Cross for use toward recovery efforts for the disaster.

This is a Japan guide for foreigners by foreigners that features entries from 41 celebrities from all walks of life, none of whom were compensated for their work. These notable contributors, including actress/singer Jane Birkin and fashion designer Tommy Hilfiger, all highlight their favorite places one by one.

The recommendations they offer include not only tourist areas such as Tokyo and Kyoto, but they also cover many regions off the beaten path such as Kyushu's Yakushima Island and Aomori's Oirase.

The contributors share their personal stories, which explain the connections behind their selected locations. In some cases it is not physical places per se, but aspects of the country such as its manga culture or the gambling game pachinko. Don't be surprised if their rich descriptions have you running to purchase a ticket for a trip to Japan! In the meantime, pick up a copy of Travel Guide to Aid Japan to do what you can to support the disaster recovery effort.

Travel Guide to Aid Japan is currently available at Kinokuniya Bookstore (1073 Avenue of the Americas, NYC).

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THE CURIOUS WORLD OF
J-POP & SUB-CULTURE

Japanese Pop & Sub-Culture:
Enjoy the Unconventional (yet Major) Faces of Japan

From manga, anime and games to fashion, music and art, Japanese pop culture and sub-culture are so multi-layered and wide-ranged, it's hard to discuss them in a few pages. However, you can still enjoy them without knowing the details. In this corner, we will introduce the most up-to-date information on Japanese street fashion, traditional styles that can be used in innovative ways, and gadgets full of geeky and kawaii essences, allowing you to get a gist of the complex world of Japanese pop and sub-culture. Be adventurous and creative and incorporate them into your life.

New York Anime Festival X New York Comic Con

Here we preview one of the biggest popular culture events in the U.S., and we focus on Japanese guests and highlights of the events.

MANGA & ANIME REPORT

New Titles Outside the Mainstream

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LISTING

Shop

JAPANESE POP & SUB-CULTURE:

ENJOY THE UNCONVENTIONAL (YET MAJOR) FACES OF JAPAN

Today manga and anime are major exports of Japan along with food and drink culture, automobiles and home electronics. Although manga and anime are considered to be sub-culture in the U.S., they are absolutely mainstream culture in their home country. It wouldn't be exaggerating to say manga and anime are the core of pop culture in Japan, and that they are closely related to fashion, beauty, music, language, and even people's mindsets. It's tough to discuss the whole story of Japanese pop culture and its sub genres in a few pages, because they are multi-layered and wide-ranged. In this corner, we will give you a clear view of the phenomena by introducing their characteristic items, which are all available in New York. In this way, you can start incorporating these ideas into your life right away.

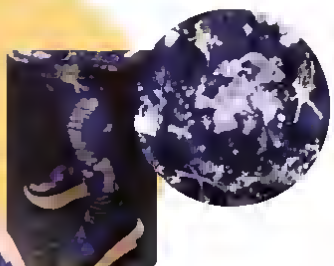
JAPANESE STREET FASHION IN NEW YORK

Japanese street fashion is a significant trend that is inseparable from manga/anime pop culture. It's relatively unknown in this country and might look eccentric to some people who are new to this fashion, but it's no doubt huge in Japan.

We visited Tokyo Rebel, the city's only store specializing in Japanese street fashion, and asked owner Jeff Williams and staff member Megan Amo to guide us through the styles. This genre includes styles like rock, punk, Lolita, and Gothic Lolita, and Jeff handpicks the nine brands his shop showcases. He found himself being fascinated by Japanese fashion when he visited Harajuku, and launched this niche concept in 2009. Since then, the business has been constantly growing.

There are some features that are unique to this fashion, such as lots of frills, unique silhouettes, interesting cuts, and layering of undergarments. It seems like the genre itself sets the trends for novices, and every year the styles evolve and create sub genres. Here are some examples that summarize the styles and exhibit the trends as well.

This pink halter-style dress is a good introductory item for those new to this fashion. You can create a typical Lolita style with just this dress. It's also lower in price and comes with a matching bow that can be used separately.



Here Megan wears a Night Fairy Fantasia print matching dress and socks from the brand "Alice and the Pirates". She describes her ensemble's style as Dark Sweet Lolita, meaning "the cut of the clothes is like Lolita, but it has a dark cuteness." The close-up of the material reveals the Tinkerbell-like fairy flitting around the pattern. The patterned material is relatively new in Gothic-Lolita. Gold, another recent trend, serves as the accent color in both the dress and socks and is also picked up in the bow.

This ensemble is from the brand "Super Lovers", known for its use of popular characters and imagery on their clothing. The yellow stars adorning the pink skirt match the t-shirt, and the outfit is finished off with a black stole (not a jacket) decorated with pink skulls (and cat ears!).

Tokyo Rebel sells many accessories such as flat headdresses and wrist cuffs. Lolita outfits are often topped with bonnets, and punk style features visors.

Tokyo Rebel
170 Avenue B (bet. 10th & 11th Sts.) New York, NY 10009 / www.tokyorebel.com

TRADITION TURNS FRESH AND COOL

HAORI

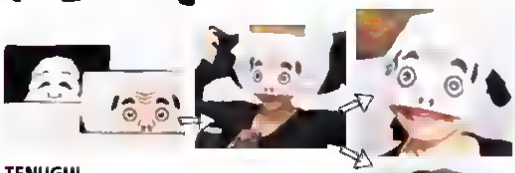
Traditionally a haori is a jacket worn over a kimono, but in western countries fashion is not bound by such rules and customs and there is more room to be creative. This antique haori with a detailed tie-dyed pattern makes a gorgeous jacket as is (top), but it can also be a one-of-a-kind gown when it's tied with a belt or scarf (bottom left). Also, haori usually have beautiful liners, so why not show off the reverse side by just flipping over the material? (bottom right)

Kiteya SoHo (www.kiteya.com)

NINJA COSTUME

Black clothes always make people look chic, but this ninja costume is not intended for your everyday wardrobe. So please try it only on Halloween or other special occasions. The costume set comes with a hood, mask, top, arm covers, hip tie, pants, and foot covers.

Jshoppers.com



TENUGUI

Literally meaning "hand wipe," tenugui is a traditional Japanese cotton towel. Today it is used in various ways like for gift wrapping, scarves and ornaments, but this particular "okame" (funny face woman) and "hyottoko" (funny face man) pattern tenugui help you transform yourself into another person just by tying them on your head. Two eyeholes allow you to see out while wearing the tenugui.

Wuhao New York (www.wuhaonyc.com)

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from October 13 - 16, 2011
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MAKE YOUR GADGET MORE GADGETY

Dokkiri Hand iPhone 4 case
It's neither a part of a dead body nor a ghost; it's just a super realistic iPhone cover. Highly recommended for spooky nights. Two versions are available: kid's hand and lady's hand.
Strapya (www.strapya-world.com)

iMeshi series iPhone 4 case
Another super realistic iPhone case comes in a Japanese food series, including sushi, yakisoba (fried noodles), dango (sweet dumplings), and tonkatsu (pork cutlet). The glaze, the way the sauce is sinking into the steamed rice — this unagi no kabayaki (grilled eel with special sauce) is absolutely mouthwatering!
Strapya (www.strapya-world.com)

APLI iPhone charm connector
Attaching many charms to one's cell phone is a custom in Japan, and for this reason Japanese cell phones are equipped with a hole for attaching charms (unlike phones here in the U.S.). This iPhone charm connector allows you to decorate your phone the same as Japanese do. Just plug the connector into the earphone jack and attach any charm you like.
Strapya (www.strapya-world.com)

Chirimen cell phone charm
Dexterously hand-crafted these traditional chirimen fabric charms add not a gadgety, but a "kawaii" (cute) taste to your cell phone.
Kiteya SoHo (www.kiteya.com)

"KAWAII" APPROACH TO YOUR BENTO

©Akiko Nishimura/Keiko Magi

"Visually well presented" is one of the key concepts in describing Japanese cuisine. This can be true regarding bento boxes. In particular "kyara-ben," or character bento boxes, which reproduce manga and cartoon-like characters in the bento's contents, seem to be a favorite among Japanese moms at the moment. However, there are a couple of resources and tips (as shown on the right) that will allow you to skip the meticulous preparations needed to make a cute bento box or kyara-ben.

Panda pickers (www.lunchaporter.com) can bring adorable flavor to your bento box without a hassle. No complicated technique is required and you can just put it into ingredients. **Animal sauce bottles** (www.lunchaporter.com) are also good items that can easily add spark to your bento. Slightly more complicated than these two items, but nonetheless extremely simple tools for this purpose are the **vegetable shaper** and the **boiled egg mold** (Featured on page 4 / www.kokubo.co.jp). With these wonderful tools, all that's left is to use your creativity!

Live Japanese Game Show, BATSU!

So far we have introduced street fashion, traditional styles, and geeky and kawaii Japanese items that are perfect for New York, but not yet the wild side of Japanese sub-culture. BATSU!, a comedy show performed in the East Village every Monday, allows you to get a glimpse of the crazy side of Japanese entertainment. The show is created and performed by Face Off Unlimited, a group of improv performers, and it utilizes a Japanese game show format in which contestants and performers get a batsu (penalty) when they fail their missions or get disapproved of by the audience. This invites laughter, thrills and a little bit of pain that you can vicariously experience as an audience member.

Info: faceoffunlimited.com
Location: Je Bon (15 St. Marks Pl., NYC / www.jebonus.com)

New York Anime Festival X New York Comic Convention

October 13-16 @ Javits Center

This year, New York Anime Festival (NYAF) and New York Comic Convention (NYCC) will team up and celebrate the best of popular culture on both sides of the Pacific. NYAF features exclusive and extensive anime screenings, guests from America and Japan, manga, cosplay, video games, live action Japanese cinema, fashion, food, and the cultural treasures that gave birth to Japanese pop culture. NYCC hosts the latest and greatest in comics, graphic novels, anime, manga, video games, toys, movies, and television as well as panels and autograph sessions. Here are highlights of the most exciting popular culture event.

Japanese Anime/Manga Guest List

Hidao Katsumata (Producer)

After producing the hit anime series *Rurouni Kenshin* and *Tokyo Pig* (Hare Tokidoki Buta), Hideo Katsumata, President and Executive VP of Aniplex Inc., established the foundation of Sony Music Entertainment Visual Works, the former name of Aniplex. Katsumata brought Aniplex's brand name to worldwide recognition by producing the popular anime, *Fullmetal Alchemist*. He also produced *Big Windup* (Dokiku Funkabutte), *Black Butler* (Kuroshitsuji) and many other titles. Currently, he leads Aniplex's production teams and brings more hit anime series to the fans, including *Blue Exorcist* (Ao no Exorcist). He is appearing on the Aniplex panel and at the *Madoka* screening from 7:45 pm on Oct. 14 at American Airlines Theater.

Junko Takeuchi (Seiyu)

Junko Takeuchi is one of the most respected voice actors in the Japanese anime industry. Her most notable role is Naruto Uzumaki, in *NARUTO* and *NARUTO SHIPPUDEN*. She has also portrayed Gon Freecss in *HUNTER x HUNTER*, Mamoru Endo in *INAZUMA ELEVEN* and many more captivating characters. Over the years, as a result of her passion for her profession, Takeuchi's career has expanded from voice acting in anime, to voiceover roles in live-action shows and other international productions. Her appearance will culminate in the introduction to the U.S. premiere of the feature film *Naruto Shippuden The Movie: Bonds* from 1:15 pm on Oct. 14 at room 1A22.

Koichiro Natsuma (Producer)

As President and Chief Operations Officer of Visual Business Group at Sony Music Entertainment, Aniplex, Inc.'s parent company, Koichiro Natsume has been a powerhouse of many anime series and movies including hits like *Gurren Lagann*, *Black Butler* and *Fullmetal Alchemist* just to name a few. Most recently, Natsume introduced the highly popular series *Madoka Magica* and *Blue Exorcist* to the public. He is appearing on the Aniplex panel and at the Madoka screening on Oct. 14.

Hiro Mashima (Manga author)

Hiro Mashima is a Japanese manga author and artist most known for his fantasy titles *Rave Master* published in Japan from 1999 to 2005, and *Fairy Tail*, ongoing since 2006 and adapted into an anime in 2009. In the world of *Fairy Tail*, sorcerers band together in Guilds to take on paid assignments, including hunting monsters, finding lost items, and running odd errands, for non-magic users. NYAF's AMV (anime music video) contest will dedicate a category solely to *Fairy Tail*.

Makoto Shinkai (Anime director)

Makoto Shinkai's first animated works were *She and Her Cat* in 2000 and *The Voices of a Distant Star* in 2002. Both animations were solo works — drawn and directed single-handedly by Shinkai. *The Voices of a Distant Star* won a number of awards in Japan and attracted international attention. Shinkai's first animated feature film, *The Place Promised in Our Early Days*, was released in 2004 and it was followed by *5 Centimeters per Second* in 2007. These works spread Shinkai's name further in Japan and around the world. After *5 Centimeters per Second*, Shinkai spent a year in London, then returned to Japan to create his latest film — *Hoshi O Ou Kodomo. Children who Chase Lost Voices from Deep Below*.

Misako Rocks! (Graphic novelist)

Misako Rocks! is a Japanese graphic novelist from Brooklyn, NY. Her first break came when the Onion decided to use her illustrations for their now famous "Savage Love" column which runs every week. Shortly thereafter, Misako scored a two book deal with Hyperion, a three-book deal with Henry Holt and a writing gig for Archie comics. Misako has been featured in many media, including BBC and NHK. Recently, Misako was chosen as one of Nikkei Woman Magazine's 15 Women of the year. Misako published her first Japanese children's manga with a Japanese publisher Meijishoin. Also, she is now running a monthly comic column in AERA English Magazine in Japan!

EVENT HIGHLIGHT

Daily Costume Contests

Cosplay is an unique and beautiful part of fandom and the New York Comic Con and New York Anime Festival celebrate the world of costuming through two events — Daily Costume Contests and their Saturday Night Masquerade. NYCC is presenting four costume contests for fans to get up on stage, show off and maybe take home a prize or two! There's no pre-registration necessary for NYCC's Costume Contests. Instead, simply come a half hour before each contest to register. Signing up is first come, first served, with the first 30 fans taking the stage for each showcase.

Costumes can span the world of comics, anime, movies and games, and the events are designed for casual fans, novice cosplayers, and folks looking to have a good time. All costumed fans are eligible to participate in NYCC's Friday, Saturday and Sunday contests, with the Kids Costume Contest reserved for attendees 12 and under. Participants in each contest will walk across the stage, posing if they'd like, as an MC reads each name and introduction (collected prior to the contest). Participants may enter either solo or in groups. Kids may walk across the stage with a parent or guardian. All participants in the Kids Costume Contest will receive a certificate, and the audience along with a team of judges will select the winners in the daily Costume Contests.

Saturday Masquerade

While the daily contests are for fans looking to have fun, the Masquerade is an event for cosplayers looking to put on a show! NYCC's Masquerade is a costume showcase that is part fashion show and part talent show with prizes on the line.. The NYCC Masquerade's judging will be divided into the following divisions:

- Youth: Groups with at least one entrant under 12 years of age
- Novice: Groups with entrants who have won no major cosplay awards
- Journeyman: Groups with at least one entrant who has won one to three major cosplay awards
- Craftsman: Groups with at least one entrant who has won four or more major cosplay awards

All teams participating in the NYCC Masquerade will be given scores by a panel of judges for Performance, Craftsmanship and Spirit. The teams with the highest total scores in each division will be awarded 1st, 2nd and 3rd place prizes. The team with the highest overall Performance score will win the Best Performance Award and the team with the highest overall Craftsmanship score will win Best Craftsmanship. The team with the highest overall combined score will win Best In Show. The Masquerade's winning team takes home prizes from our contest's sponsors and $1,000 in prize money! Though the entry deadline has passed, cosplay fans still have a chance to enjoy the extravagant show. The NYCC Masquerade takes place from 8 pm on Saturday, Oct. 15 in the IGN Theater - Presented by Sprint.

Gaia Online Live Stream

This year's Masquerade will be a record-breaker with thousands of online viewers participating through Gaia Online's webcast of the event. Viewers at home can watch and vote online for their favorite contestant. The top pick of online voters will receive a $500 Gaia Cash Card and the special title of "Gaia's Choice" in recognition of their excellence in the field of cosplay. In addition, the top contestants in each category will receive a $100 Gaia Cash Card — a total of over $1,000 in prizes! Can't attend the Masquerade? No problem! Just visit www.gaiaonline.com to watch and help decide the fate of one lucky cosplayer.

AMV (anime music video)

Now that digital video editing can be done on nearly every computer in the world, more and more anime fans are discovering the fun of making their own music videos from their favorite songs and their favorite anime series and movies. To celebrate this New York Anime Festival, at New York Comic Con hosts a competition between the editors, storytellers, and artists that are AMV (anime music video) makers. Four categories are open to the AMV makers: Action, comedy, drama/romance and *Fairy Tail*. The NYAF will be awarding prizes to the best AMV in each category as well as overall Judge's Choice and People's Choice awards. NYAF's AMV Committee will narrow down the entries to the five best from each category. These twenty finalists will all be screened at the NYAF.

The Cultyard

The Cultyard "show within-a-show" at NYCC showcases a top-notch list of creative lifestyle companies whose products include urban apparel, collectible designer toys, art and illustration, independent magazine publications, animation, tech and entertainment. These well-known companies have already signed on to exhibit: Tokidoki, Toy Tokyo, Tenacious Toys, myplasticheart, Toyqube and Mimoco.

manga & anime REPORT

New Titles Outside The Mainstream

By Yusuke Nomura

Manga (Japanese graphic novel) is enjoyed as a subculture in the U.S., but in Japan it has been one of the main sources of entertainment and means of expression for artists since post World War II. In a sense, Japanese pop culture cannot be discussed without touching on manga. As I mentioned in previous issues, there are various genres in terms of theme, style, and target age; however, many titles that do not fall in the mainstream genre still achieve acclaim and create a large fandom. In the spirit of subculture, I'd like to introduce such works that were recently released and highly recommended.

Suaay by *Taiyo Matsumoto*: Internationally famous for creating the manga *Tekkon Kinkreet*, this artist is known for his very distinct style of drawing. This new title is a tale based on true accounts of the author growing up in an orphanage. It's a story the author had long debated telling, but decided the time was right. It is published through IKKI COMIX which prints many of these sub-cultural genres.

Yusuke Nomura
Buyer of anime and manga related products in Kinokuniya Bookstore's Manhattan location. One of the new titles he is looking forward to coming to the store is a unique type of super hero anime & manga *Tiger & Bunny* originated by Sunrise, Inc., creator of *Mobile Suit GUNDAM* series.

Ai by *Mikio Igarashi*: This author became famous in the 80s when his 4-koma manga (4-cell manga), *Bono Bono*, a story based on a baby otter's vision of the world, became a hit, earning him recognition as the "father of 4-cell manga". Like Bono Bono, his new title Ai is highly philosophical, depicting a boy who goes on a journey with his friend to find the god-like spirit that he saw on the day he was born, when he gave him unnatural powers.

Saru by *Daisuke Igarashi*: This author is known for his beautifully detailed artwork as well as the common theme used throughout his works, the relationship between man and nature. His new title is a story created in collaboration with popular mystery writer, Kotaro Isaka. It is about a Japanese exchange student in France who's been put under a dark, magic spell witnessed by her new mysterious friend Namgil from Bhutan. Together they travel the world in search of Saru following the vestiges it leaves behind.

Oyasumi Pun-pun (Good Night Pun-pun) by *Inio Asano*: This is a very interesting experimental work of manga about the ups and downs in the life of a character called Pun-pun, a very normal boy with a very normal life. The only thing not normal about him however, is that he is depicted as this strange stick-like figure with a beak, which seems out of place with his more realistic surroundings.

Itsuka Teama Kurousagi (A Dark Rabbit Has Seven Lives) by *Takaya Kagami* and *Shion Asahina*: While all the other novels on this list are geared towards young adults in their 20s and 30s, this one is a light novel targeting teens. Young girls in Japan are hooked on this high school vampire story with many twists and turns.

Yamikin Ushijima-kun by *Shohei Manabe*: This is a story about those living at the bottom of the financial chain and the anti-hero loan shark named Ushijima who is not really the good guy, but defeats evil in his own way. The manga became a TV drama series in 2010. Also, its movie version is currently in production and announced to be released in 2012.

HARUKI MURAKAMI
The new Murakami Haruki novel, "1Q84" will be released
October 25th! Pre-order for a special 25% discount and a chance to win a copy free!
And visit our booth at NY Comic Con / Anima Festival during Oct. 13th- 18th
BOOKS Kinokuniya
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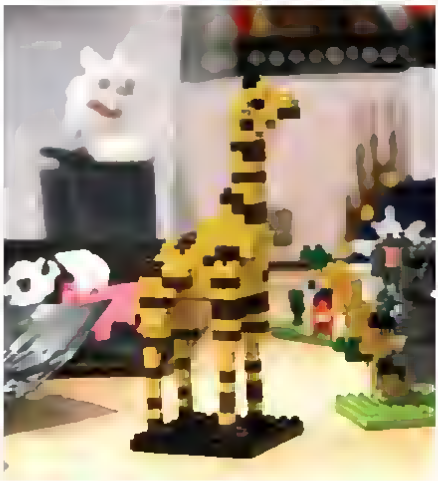
42nd street
41st street
Kinokuniya
Bryant Park
40th street
Avenue of the Americas (6th Ave)

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constantly improving quality.



Small enough to fit in the palm of a child's hand, models are deceptively challenging to erect. The tree frog and giraffe take an average of 40 minutes to assemble. Small block size allows for a detailed finished product.

Blocks this small are possible because of Japanese engineered double fin technology that captures the studs at the top of each block holding them firmly in place

With 5,800 pieces, Germany's Neuschwanstein castle is currently the largest nanoblock model available

Vol. 15 - MONO of the month

nanoblock®

From electronics to fruit, Japanese people have mastered the art of miniatures. Pair that with the cute loving sensibility that brought us Hello Kitty and Pikachu and you have entered the world of the newest Japanese import, nanoblock®. Lego lovers will swoon at the discovery of these tiny pez-sized building blocks produced by Kawada Co., Ltd., a company that was established in 1952. As the distributor of Legos in Japan, it is only fitting that Kawada would innovate a new product that is about 1/8 the size.

"We're bringing in something totally different than other construction products out there," says Martin Killgallon, Senior Vice President of nanoblock's American distributor. He continued to explain that it is impossible to create blocks this small using the traditional Lego locking design. Kawada had to engineer a new method to hold the tiny blocks together. This new mechanism is called double fin technology. The underside of each block has two fin-like blades that hug the row of studs located at the top of the connecting block holding the two together.

nanoblock® celebrates this new medium with two different model series. Those interested in the "Mini Series" will find cute, collectible characters like a 4 inch tall giraffe with tiny horns or the 2 inch pink footed parakeet. History buffs will love the "Sites to See Series", which uses thousands of nanoblocks to create scaled down versions of famous places around the world like the Taj Mahal and the Eiffel Tower.

Building these miniatures can become addictive. At first glance, the miniscule giant panda or tree frog may seem like a toy for small children, but these blocks are for the big kids. Recommended for children 8 years of age and older, adult hobbyists and model makers in Japan have found a new attraction. With five levels of difficulty, it is no wonder why the adults want to get involved. Even the simple 100 piece dolphin model from the "Mini Series" that retails for about $8.99 takes about forty minutes to construct. The most practiced model maker can find a challenge in the level five, 5,800 piece miniature of Germany's Neuschwanstein castle, which retails for $300.

Dubbed "The Biggest Little Block in the Universe", nanoblock® are perfect for those who love a puzzle to solve and can be a fun family activity. While 9 models are currently available in stores like Toys "R" Us, Barnes and Noble, New York's FAO Schwartz, Kinokuniya Bookstore and specialty distributors around the country, there will be a total of 22 available by the end of the year. Ideas for future models include: The Statue of Liberty, the Empire State Building and the U.S.S. Enterprise. Visit www.mynanoblock.com to keep up with the latest models and find a distributor near you.

Kawada Co., Ltd.
www.diablock.co.jp/kawada/
www.diablock.co.jp/nanoblock/
(Japanese only)

Ohio Art Company
1 Toy Street, Bryan, OH 43506
TEL: 419-636-3141
www.world-of-toys.com/

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

Ⓒ Coupon available at **www.chopsticksny.com**

★ ChopstiCks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave (bet. 79th & 80th St.) 212-724-1415 — Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.) 212-737-5545 — Clothing

Upper East — Seigo Accessories
1242 Madison Ave. (bet. 89th & 90th St.) 212-534-0275 — Accessories

Upper East — SEIGO NECKWEAR
1248 Madison Ave. (bet. 89th & 90th St.) 212-987-0181 — Accessories

Midtown East — Miki House
1000 3rd Ave. (at Bloomingdale's) — Clothing

Chelsea — Jueko Yoshioka
224 5th Ave. 2Fl (bet. 25th & 26th St.) 212 206 9302 — Clothing

Gramercy — Ripplu*

Japanese expertise body shaping undergarments with 20 years of experience. Specialties in custom-altered fits from small 30A to full 40H to enhance body shape. Three-step system gradually reshapes tissue through a series of bras to increase lift naturally. Ⓒ

66 Madison Ave. (bet. 27th & 28th St.) 212-684-2223 www.ripplu.com — Lingerie Shop

West Village — Yomak
321 1/2 Bleecker St. (bet. Christopher & Grove) 212-807-9100 — Clothing

East Village — ARGOSY
428 E. 9th St. (bet. Ave. A & 1st Ave.) 212-982 7516 — Clothing

East Village — Local Clothing
328 E. 9th St. (bet. 1st & 2nd Ave.) 212 777 3850 — Clothing

East Village — Tokio 7*
83 E. 7th St. (bet. 1st & 2nd Ave.) 212-353-8443 — Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.) 212-473-0724 — Clothing

Soho — Bit'z Kids Tribeca
278 Greenwich St. (bet. Murry & Warren St.) 212-571-0103 — Clothing

Soho — Mika Ikotome
93 Reade St. 2 Fl. (Church St. & W. Broadway) 212-968 7777 — Clothing

Tribeca — Arth
75 W. Houston St. (Wooster & W. Broadway) 212-539-1431 — Accessories

Tribeca — Facial Index
104 Grand St. (at Mercer St.) 646-613-1055 — Eyewear

Tribeca — Keon's Closet
71 W. Houston St. (Wooster St. & W. B way) 212-387 7768 — Lingerie

Tribeca — Mieko Mintz
85 Thompson St. (bet. Spring & Broome St.) 212-627 1524 — Clothing

Tribeca — R by 45rpm
165 Mercer St. (bet. Prince & Houston St.) 917 237-0045 — Clothing

Tribeca — UNIQLO
546 Broadway (bet. Prince & Spring St.) 917 237-8900 — Clothing

Tribeca — Yohji Yamamoto
103 Grand St. (at Mercer St.) 212-966-9066 — Clothing

Queens — Ripplu Flushing*
135-20 39th Ave. #HL 219 Flushing, NY 11354 718-353-1345 — Lingerie

J-POP CULTURE

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.) 212-065-1410 — Book

Midtown West — Jim Hooley's Universe*
4 W. 33rd St. (bet. 5th Ave. & Broadway) 212-268-7096 — Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.) 212-869-1700 — Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.) 212-827-0502 — Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.) 212-302-8192 — Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.) 212-302-8192 — Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.) 212-460-5322 — Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.) 212-631-0396 — Anime

West Village — AC Gears
66 E. 8th St. (Broadway & University Pl.) 212-260-2268 — J Goods

East Village — Forbidden Planet
840 Broadway (at 13th St.) 212-473-1576 — Toy

East Village — Kim's Video St. Marks
124 1st Ave. (bet. 7th St. and St. Mark Pl.) 212-533-7380 — Video Rental

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-598-9498 — Manga

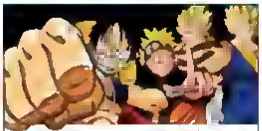
East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.) 212-598-3040 — Video Rental

East Village — Toy Tokyo*
91 2nd Ave. (bet. 5th & 6th St.) 212-673-5424 — Toy

East Village — Video Games New York*
202 E. 9th St. (at 3rd Ave.) 212-533-1036 — J Goods

Tribeca — kidrobot
118 Prince St. (bet. Greene & Wooster St.) 212-966-6998 — Toy

Tribeca — Sunrise Mart, Soho
494 Broome St. (W. Broadway & Wooster) 212 219-0033 — Video Rental



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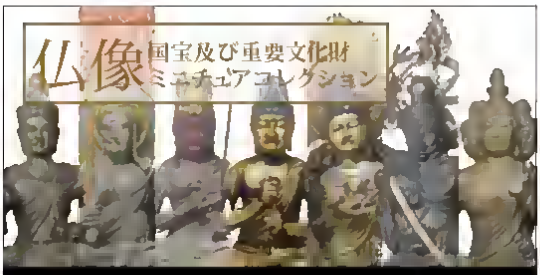

Beauty of Esoteric Buddism
-1200 years history-

About Japan's most treasured Buddha

We have many Buddha statues in various locations in Japan some of which are considered to be national treasures. Japan's ability to perfectly replicate the beauty and presence of this statue has gotten much praise and attention. These miniature replicas of Buddha statues are officially admitted by each temple to where those statues belong and demonstrate level of interest in keeping the perfection level so high. It is not rare that people buy all series of these Buddha statues when the exhibits held in various location in Japan. The 2012 statues are almost ready to go on sale. Please visit the website below for more information

Buddha is booming now in Japan

These days, Buddhism is booming. The Buddha statue is getting very popular in youth culture, especially with young women. Originally, it was an icon intended to lead oneself of the adoration one has for Buddha, the ancient founder of Buddhism. But now, the icon seems to be growing in meaning and its artistic appeal is drawing broader spiritual interest to more audiences

http://www.kukai.jpn.com/en/

Brooklyn **Zakka Corp***
155 Plymouth St. (bet. Jay & Pearl St.) 718-801-8637 — Book

Queens **Anime Castle***
35-32 Union St Flushing, NY 11354 347-436-1236 — Anime

Long Island **Anima Castle**
77 Searing Ave, Manhasset, NY 11501 516-214-4484 — Anime

TRADITIONAL

Upper East **Sera***
950 Lexington Ave. (bet. 69th & 70th St.) 212-772-2243 — Dishware

Midtown East **Japanese Culinary Center**
711 3rd Ave (at 45th St.) 212-661-3333 — Dishware/ General

Midtown East **Minamoto Kitchoan***
608 Fifth Ave. (at 49th St.) 212-489-3747 — Confectionery

Midtown East **Precious Pieces**
5 Tudor City Pl. (bet. 40th & 41st St.) 212-682-8505 — Parchment

Chelsea **KYOTOYA***
23 W. 19th St. (bet. 5th & 6th Ave.) 212-414-0720 — General

East Village **Makan**

Makan offers innovative and traditional museum quality gifts from Japan. We carry tableware, china, furniture, kimono, ornaments and art from Edo to Showa period as well as contemporary items like tea & sake cups, tenugui and more!
37 3rd Ave. (bet. 12th & 13th St.) 212-505-5886 www.themakan.com — Antique/ General

Soho **Kimono House**

They carry over 100 kimono ranging from formal tradition to casual, new and vintage. A wide variety of Obis, Tabi socks and other kimono accessories are available. They also offer Kitsuke (kimono dressing) services for weddings and special occasions.
131 Thompson St. (bet. Prince & Houston St.) 212-505-0232 http://kimonohouse.blogspot.com — Kimono

Soho **Koun***
57 Warren St. (bet. Church St & W. B'way) 212-587-7021 — Dishware/ General

Soho **KITEYA SOHO***

Kiteya means "please visit us" in the Kyoto dialect of Japanese. We offer a variety of products such as wrought iron decorations, kid's clothing, washi papers and more. Luxury line of handbags and scarves made from traditional Yuzen dyed kimono cloth available.
464 Broome St. (bet. Mercer & Greene St.) 212-219-7505 www.kiteya.com — General

Queens **Seito Trading**
52-15 11th St. Long Island City, NY 11101 718-472-5413 — Dishware

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GALLERY

Upper West **Gallery Sekiko**
155 W. 68th St. (bet. B'way & Amsterdam) 212-496-3263 — Gallery

Chelsea **Anaex Art Gallery**
523 W 20th St. (bet. 5th & 10th Ave.) 212-727-3030 — Gallery

Chelsea **Ippodo**
521 W. 26th St. (bet. 10th & 11th St.) 212-807-4896 — Gallery

Chelsea **NYCoo Gallery***
1133 Broadway #335 (bet. 25th & 26th St.) 212-340-1145 — Gallery

Chelsea **Oasis Gallery**
521 W. 26th St. (bet. 10th & 11th Ave.) 212-695-8035 — Gallery

Chelsea **Po'An**
521 W. 26th St. (bet. 10th & 11th Ave.) 212-967-4196 — Gallery

Lower Mhn **Asian American Arts Ctr**
26 Bowery 3fl. (bet. Pell & Bayard St.) 212-233-2154 — Gallery

Lower Mhn **gallery onetwentyeight**
128 Rivington St. (bet. Norfolk & Essex St.) 212-674-0244 — Gallery

Queens **Gallary Gan**
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21 Howard St. #201 (Lafayette&Broadway) 917 767 1091 — Other Goods

Online **Hortissimo**
www.hortissimo.com 855-647-7300 — Other Goods

Online **LUPICIA Fresh Tea**
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FOOD DRINK GROCERY

RESTAURANT REVIEW
Ronin Bar & Grill / Yummy Sushi / Sobaya

ASIAN RESTAURANT REVIEW
Talent II Thai Kitchen

THE KURAMOTO
Sanwa Shurui

LET'S EAT THE SEASON
Seasoned Rice with Mushrooms

LISTINGS
Japanese Restaurant
Asian Restaurant

SUSHI / JAPANESE

Ronin Bar & Grill

8 E 37th St (bet. 5th & Madison Aves.) New York NY 10016
TEL 212-213-5137 / www.roninbarandgrill.com
Mon-Fri 12 3 pm 5.30-10.30 pm Sat 5 30-10.30pm

There are many sushi restaurants in the city, but there is none quite like **Ronin Bar & Grill**. This cozy eatery which opened its doors in May specializes in one particular fish, maguro (tuna). "There are just so many parts of the tuna you can eat, like the eyes, the jaw, the nakaochi, and so many different types of tuna are available," says owner of the restaurant (formerly Take Sushi owner) Mr. Robin Kawada. Before opening the joint, his previous occupation for the past few decades was a fish dealer, who supplied the best uni (sea urchin) in the world to a global market and knows everything there is to know about fish. His interest is to serve his customers the freshest fish that he can get. "I try not to be wasteful because I respect the fish too much, so here at my restaurant I serve nakaochi, the mid section of the tuna that usually gets tossed out, but if you know how to use it, it can be quite delicious." The restaurant has about 50 kinds of creative rolls, 60% of which feature tuna. But there are plenty of tuna free dishes as well like curry, donburi, and ramen. The seasonal special now is *Kaisendon (seafood on rice) with Uni* for only $11.

GRILLED TUNA LUNCH

The nutritionally well-balanced set includes grilled tuna jaw, tuna balls, chicken stew, agedashi tofu, nakaochi sashimi salad, rice and miso soup. Since tuna jaws don't come by so often, they can only take five orders a day but if you never tried the jaw, you simply must.

3 Best Sellers

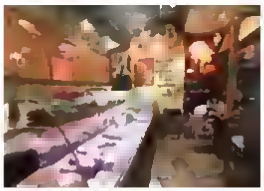
- **Billy Roll $18**
- **Grilled Tuna Lunch $16**
- **Nakaochi Sashimi Lunch $14**

JAPANESE / SUSHI

Yummy Sushi

30 Rockefeller Center (Concourse Level) New York NY 10112
TEL. 212-459-2100 / www.yummysushiusa.com
Mon-Fri 11 am-8 pm Sat: 12 pm-7 pm

Rockefeller Center has its share of well known icons. Nestled among the shops on the concourse level, a Japanese fixture is celebrating its tenth anniversary in a location known for its high turnover, **Yummy Sushi** has crafted a recipe for success. Fresh and fast sushi has been central to the restaurant's popularity since the beginning, but they have also taken steps to adapt to new trends and satisfy customers of all kinds. Increasingly popular Japanese comfort food dishes like curry, teriyaki, donburi and udon are available for those shy around raw fish. Healthy eating and diet have become a major concern in America, and Yummy Sushi has responded with a range of unique menu items like brown rice sushi, low carb sushi and tofu soup noodles. Some of the most interesting menu items are the vegetarian "chicken" and ginger, BBQ "spare ribs", and black pepper "beef" steak all made from tofu to look and taste like real meat. While trend setting drives the restaurant's menu, it is an old fashioned dedication to service that keeps customers coming back. Happy to customize an order, the sushi chefs pride themselves on speed at Yummy Sushi.



YUMMY BOX AND RAINBOW ROLL

Yummy Boxes are a hearty eater's dream, featuring a Japanese classic like glazed eel and sides of miso soup, rolls, salad and shumai. Rainbow and other rolls are pre-made in small quantities, but those with a minute to spare are encouraged to order their own to experience ultimate freshness.

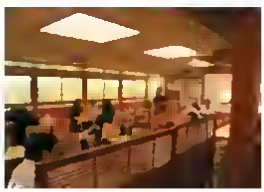
3 Best Sellers

- **Chicken Katsu** $8.95
- **Vegetarian Sautéed Chicken Ginger** $7.95
- **Seafood Teriyaki Yummy Box** $13.95

SOBA / JAPANESE

Sobaya

229 E. 9th St. (bet. 2nd & 3rd Aves.), New York, NY 10003
TEL. 212-533-6966 / www.sobaya-nyc.com/ Lunch: Mon-Fri 12-3:30 pm, Sat & Sun 12 pm-3:50 pm
Dinner: Sun-Thu 5:30 pm-10:30 pm, Fri-Sat 5:30 pm-11:00 pm



Sobaya is one of the East Village's most venerable institutions, providing heavenly handmade soba (buckwheat) noodles to customers from near and far for over 10 years. Their soba noodles are composed of 80% buckwheat flour and 20% wheat flour and are of the "sarashina" type, meaning that they use only the finest part of the soba grains, which gives refined flavor and subtle aroma. They also make their own "kaeshi" (dipping sauce) that boasts round flavor obtained from three-day maturation. Sobaya lives up to its name with over 12 kinds each of hot and cold homemade soba, in addition to seasonal offerings that vary daily. This fall brings with it the advent of *Matsutake Soba* (hot soup noodle with matsutake mushrooms), which will keep you warm as the temperature drops. Sobaya has a wide selection of not only soba, but drinks as well. You can start your meal with an appetizer like *Tatsuta-Age* (fried chicken) or *Buta Kakuni* (braised pork belly), accompanied by Sobaya's very own buckwheat ale. Also, to complete your meal, don't forget to try their delectable, homemade desserts, such as *Soba Manju* (steamed soba cake filled with red bean paste).

MATSUTAKE SOBA

Matsutake Soba is a popular seasonal dish that appears on Sobaya's menu only during this time of the year. It highlights the features of matsutake mushrooms, whose appetizing aroma and umami blend well with hot noodle soups and enhance the earthy flavor of the soba.

3 Best Sellers

- **Ten Zaru Soba** $18
- **Kamo Seiro Soba** $16
- **Homemade Shumai Dumplings** (steamed or fried) $6

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

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507 Columbus Ave (bet. 84th & 85th St.)
212 362-5200

Bar Masa — $69
The Warner Ctr 10 Columbus Cir
212-823-9800

Dan Japanese Restaurant — $20

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2015 Broadway (at 68th St.)
212-877-5255

Gari — $80
370 Columbus Ave (bet. 77th & 78th St.)
212-362-4616

Haru — $35
433 Amsterdam Ave (bet. 80th & 81st St.)
212 579-5655

Ichie Restaurant — $20
53 W 106th St (bet. Manhattan & Columbus Ave.)
212 865-4866

Kitaro — $18
510 Amsterdam Ave. (bet. 84th & 85th St.)
212 787-9008

Kouzan — $25
565 Amsterdam Ave (at 93rd St.)
212-280-1059

Kumo Sushi — $30
145 W 72nd St. (Columbus & Amsterdam Ave.)
212-580-5228

Mama Sushi — $25
237 Dyckman St. (Broadway & Seaman Ave.)
212 567-2450

Mana Organic Cafe
646 Amsterdam Ave. (bet. 91st & 92nd St.)
212 787 1110

Masa — $400
The Warner Ctr 4FI Columbus Cir
212 823-9800

Matsu — $20
483 Columbus Ave (bet. 83rd & 84th St.)
212-799-7922

Momoya Amsterdam — $42
427 Amsterdam Ave (bet. 80th & 81st St.)
212-580-0007

Next Door — $25
413 W 187th St (Pinehurst & Fort Washington)
212-543-2111

Ozo — $20
566 Amsterdam Ave (bet. 87th & 88th St.)
212 787-8316

Planet Sushi* — $25
390 Amsterdam Ave (at 78th St.)
212 712 2162

Saga Grill — $25
1268 Amsterdam Ave (bet. 122nd & 123rd St.)
212-666-2696

Saji's — $20
256 W 109th St. (Broadway & Amsterdam Ave.)
212-749-4834

Seme Sushi — $25
954 Amsterdam Ave (bet. 106th & 107th St.)
212 280-5858

Sun-Chan* — $25
2707 Broadway (bet. 103rd & 104th St.)
212-749-5008

Sushi A-Go-Go — $20
1900 Broadway (bet. 63rd & 64th St.)
212 724-7340

Sushi Hana — $35
486 Amsterdam Ave (bet. 82nd & 83rd St.)
212 874-1075

Sushi Ye 2 — $15
627 W 181st St (bet. Pinehurst & Cabrini)
212 781-3833

Tamaya — $14
4030 Broadway (bet. 169th & 170th St.)
212-568-0039

Tanzan — $32
285 Columbus Ave (bet. 73rd & 74th St.)
212-580-7300

Vine Sushi & Sake — $20
2953-55 Broadway (bet. 115th & 116th St.)
212 222-3566

Upper East

Aki Sushi — $25
1425 York Ave (bet. 75th & 76th St.)
212-628-6815

Dongori — $54
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212 737-5656

East Japanese* — $22
354 E. 58th St. (bet. 1st & 2nd Ave.)
212 734-5270

Fuji Yama — $30
1468 1st Ave (bet. 76th & 77th St.)
212-249-2722

Geisha — $61
33 E. 61st St. (bet. Park & Madison Ave.)
212 813 1113

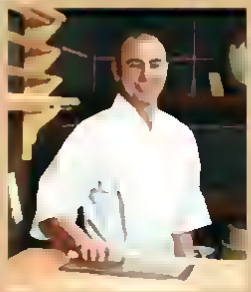
Ginza
800 Lexington Ave (at 62nd St.)
212 888-7898

Haru — $30
1329 3rd Ave (at 70th St.)
212 452-1028

Hare Soke Bar — $38
1327 3rd Ave (at 70th St.)
212 452-2230

Ichiro — $30
1694 2nd Ave (bet. 87th & 88th St.)
212 369-6300

Ikenohana — $25
1016 Lexington Ave. (bet. 72nd & 73rd St.)
212 737-9639



Shuichi Kotani

During his 13-year experience as a soba chef Shuichi Kotani has worked at prominent soba restaurants in Japan and New York such as Global Dining Gonpachi and Edo Soba Hasokawa in Tokyo and Soba Totto in New York. In addition he is a frequently-invited guest lecturer at the Culinary Institute of America (CIA), French Culinary Institute (FCI) and Japanese Culinary Center (JCC). He is now teaching a professional soba making course

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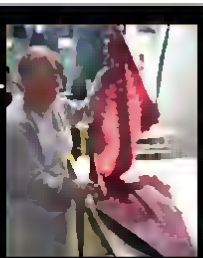

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——By Mr. Kawada, the owner and a fish specialist

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Upper East **Ku Sushi (2nd Ave)**
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Upper East **Ko Sushi (York Ave)**
1619 York Ave (bet 85th & 86th St) $31
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310 E 33rd St. (bet 1st & 2nd Ave) $30
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212-861-8812

Upper East **Yuka**
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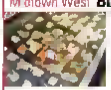
212-988-5700

Midtown West

Midtown West **Aki Sushi**
366 W 52nd St. (bet. 8th & 9th Ave.) $30
212-262-2288

Midtown West **Aoki**
234 W 48th St. (bet Broadway & 8th Ave) $30
212-956-2356

Midtown West **Bamhana**
47 W 56th St (bet 5th & 6th Ave) $30
212-581-0630

Midtown West **Bunto Nouveau***

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Midtown West **Hayashi Ye**
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212-258-2999

Midtown West **Inakaya**
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Midtown West **KATSUHAMA55**
43-45 W. 55th St (bet. 5th & 6th Ave.) $18
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Midtown West **Kudamu 45**
301 W 45th St. (at 8th Ave.) $20
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Midtown West **Kui**
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Midtown West **Kyotofu**
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212-374-6012

Midtown West **Munchuako-Tei***
43-45 W 55th St (bet. 5th & 6th Ave.) $18
212-247-1515

Midtown West **Menkui-Tei**
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Midtown West **Monstar Sushi***
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212-307-0717

Midtown West **Suku Bar Hagi***
152 W 49th St. (bet. 6th & 7th Ave.) $30
212-764-8549

Midtown West **Sapporo***
152 W 49th St. (bet. 6th & 7th Ave.) $13
212-869-0372

Midtown West **Shimizu**
313 W 51st St. (bet. 8th & 9th Ave.) $35
212-581-1581

Midtown West **Suba Nippon***
19 W 52nd St (bet. 5th & 6th Ave.) $30
212-489-2525

Midtown West **Sugiyama**
251W 55th St. (bet. Broadway & 8th Ave.) $90
212-956-0670

Midtown West **Sushi Dumo Dumo**
330 W. 58th St. (bet. 8th & 9th Ave.) $60
212-707-8609

Midtown West **Sushi of Gari 46**
347 W. 46th St. (bet. 8th & 9th Ave) $80
212-957-0046

Midtown West **Sushi Zen**
108 W 44th St. (bet. 6th & 7th Ave.) $70
212-302-0707

Midtown West **Sushidun***
123 W 49th St. (bet. 6th & 7th Ave.) $45
212-354-2800

Midtown West **Sushiya***
211 W 56th St. (bet. 5th & 6th Ave.) $20
212-247-5758

Midtown West **TABATA***
540 9th Ave (bet. 39th & 40th St.) $11
212 290-7691

Midtown West **Turakawa Ramen***
985 9th Ave (bet. 57th & 58th St.) $12
212 307-0170

Midtown West **Totto Ramen**
366 W 52nd St (bet. 9th & 9th Ave.) $20
212-582-0052

Midtown West **Yakitori TOTTO**
251 W 55th St. (bet. Broadway & 8th Ave.) $40
212-245-4555

Midtown West **Yushinoyu**
255 W 42nd St. (bet. 7th & 8th Ave.) $7
212-703-9540

Midtown West **Yummy Sushi***

Yummy Sushi offers a variety of dishes such as sushi sashimi chicken teriyaki noodle soup and many choices of bento boxes and combination boxes. The convenient location and the extensive menu have made it a wildly popular take-out lunch spot for business people in the area. Using only the freshest ingredients and taking pride in the preparation of all of their food they can prepare orders to go or deliver directly to your office.

30 Rockefeller Plaza Concourse Level $13
212-459-2100 www.yummysushi.com

Midtown East

Midtown East **Abunya Kinnusuke***
213 E 45th St. (bet. 2nd & 3rd Ave.) $60
212-867-5454

Midtown East **Aquamarine**
713 2nd Ave (bet. 38th & 39th St.) $30
212-257-1880

Midtown East **Azusa***
3 E 44th St. (bet. Madison & 5th Ave.) $35
212-661-0001

Midtown East **DONBURI-YA***
137 E 47th St. (bet. 3rd & Lexington Ave.) $25
212-370-7309

Midtown East **E53 Teriyaki House***
220 E 53rd St. (bet. 2nd & 3rd Ave.) $20
212-888-8075

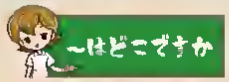
Midtown East **Gya-Kuku***
905 3rd Ave 2 Fl (at 50th St.) $40
212 702-8816

Midtown East **Hukubai**
The Kitano Hotel 66 Park Ave (at 38th St.) $66
212-885-7111

Midtown East **Hatsuhana**

Established in 1976 Hatsuhana is a longstanding New York sushi restaurant. Conveniently located just 3 minutes from Rockefeller Center it is perfect for business lunches. At dinner menu try the omakase at sushibar or prix fixe and entree starting at $23

17 E 48th St. (bet. 5th & Madison Aves) $50
212-355-3345 www.hatsuhana.com



"~WA DOKO DESU KA."

【meaning】Where is ~

【usage】A convenient phrase when asking directions. Put your destination in the beginning of the sentence, for example, "Tokyo-eki (Tokyo Station) wa doko desu ka" or "Toire (bathroom) wa doko desu ka.

LUNCH Special
Mon / Gyoza $5 → $2.5
Tue / 1 extra topping Free
Wed / Ladies day
Free mini Salad & Almond Pudding!
HIDE-CHAN RAMEN
248 E 52nd St 2nd Fl
(Bet. 2nd & 3rd Ave)
212-813-1800

the way of wasan
Seasonal, Local, Healthy.
This Month's Recommendation!
Miso Minced Beef
w/Lettuce Wrapped in a Bun
— 2 pieces $8
Succulent minced Angus beef seasoned with rich Sendai miso and finished with refreshing herbs and lettuce which complement and highlight the flavor of the miso beef. The chef puts great care into each dish pursuing the perfect balance of ingredients. This is the Way of Wasan. This dish wonderfully demonstrates the chef's mastery. Please give it a try.
Also available New York Local 5-Courses — $45
5pm -7pm
Two Appetizers for $8 (reg $8 10 each)
Select two from cold tofu salad crunchy spicy tuna roll beef sirloin teriyaki shrimp tempura and/or (Chopsticks NY readers only) salmon sashimi with spicy sauce.
和参 WASAN
108 E 4th St. (bet 1st & 2nd Ave.)
212-777 1978 / www.wasan-ny.com
A portion of Wasan's sales will go to support the affected areas of the 2011 Great East Japan Earthquake and Tsunami

Midtown East **Hara**
260 Park Ave (at 48th St) 212 490-9680 $35

Midtown East **Hatsahana Park***
237 Park Ave (bet 45th & 46th St.) 212-661-3400 $35

Midtown East **Hida-Chan Raman**
24 E 52nd St 2 Fl (bet 2nd & 3rd Ave) 212-813-1400 $20

Midtown East **Ise 49**
151 E 49th St (bet 3rd & Lexington Ave) 212-319-0076 $25

Midtown East **Izakaya Anyoshi**
226 E 53rd St (bet 2nd & 3rd Ave) 212 319 3340 $25

Midtown East **Izakaya Riki**

Serving Midtown Manhattan for over 20 years Izakaya Riki offers many varieties of Japanese Izakaya style food. The refilling lunch set ($15) is not to be missed. Open until 3 am from Mon-Fri. Riki opens its doors to hungry New Yorkers.

141 E 45th St (bet Lexington & 3rd Aves) 212-867-1109 $40

Midtown East **Jakai**
237 E 53rd St (bet 2nd & 3rd Aves) 212-688-4799 $30

Midtown East **KATSUHAMA47***
11 E 47th St (bet. Madison & 5th Ave) 212 758-5300 $18

Midtown East **Karuma Zushi**
7 E. 47th St. 2 Fl (bet. Madison & 5th Ave) 212 317-2802 $110

Midtown East **Mai Sushi Restaurant**
16 E 41st St (bet 5th & Marlison Ave) 212 400-8880 $18

Midtown East **MEGU Midtown**
845 UN Pl (bet. 47th & 48th st) 212-964-7777 $125

Midtown East **Menchanko-Tei**
131 E 45th St (bet 3rd & Lexington Ave) 212-986-8805 $14

Midtown East **MOCO**

Serving the popular "Nobu-chan ramen" named after the chef who created it. Available with shoyu and/or shio flavor with gyukotsu (beef) tonkotsu (pork) chicken or seafood broth. Moco is open late every day and Club NIKAI is open until 2am on weekdays.

516A 3rd Ave (bet 34th & 35th St) 212-685-3953 $30

Midtown East **Nada-Sushi**
135 E 50th St (bet 3rd & Lexington Ave) 212 836 2537 $25

Midtown East **Nippon***
155 E 52nd St (bet 3rd Ave & Lexington) 212-759-0226 $49

Midtown East **Oms/b***
156 E 45th St (bet 3rd & Lexington Ave) 212-922-0756 $9

Midtown East **Onya***
143 E 47th St (bet 3rd & Lexington Ave) 212 715-0480 $30

Midtown East **Restaurant SEO***
245 E 49th St (bet 2nd & 3rd Ave) 212-355-7722 $40

Midtown East **Ringa**
205 E 45th St (bet 2nd & 3rd Ave) 212-867-4200 $50

Midtown East **Roaia Bar & Grill**
9 E 37th St (bet Madison & 5th Ave) 212-213-5137 $15

Midtown East **Sakagura***

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. This amazing hideout is located on the basement level is perfect for couples. Private parties available.

211 E 43rd St. #1E (bet. 2nd & 3rd Ave.) 212-953-7253 www.sakagura.com $50

Midtown East **Shinhashi**
7 E 48th St (bet Madison & 5th Ave) 212-813 1009 $30

Midtown East **Shocha Bar Hatchan**

Conveniently located near Grand Central Station it's an oasis offering a wide selection of shochu and Japanese tapas. Enjoy drinks with yaki tori and sushi served from the adjacent Yakitori East Restaurant. No cover charge. Discover your favorite shochu here.

210 E 44th St. (bet 2nd & 3rd Ave) 212-687-5075 $30

Midtown East **Soba TOTTO**
211 E 43rd St. 1 Fl (bet 2nd & 3rd Ave) 212-557-8200 $40

Midtown East **Sushi Time**
821 2nd Ave (at 44th St) 212-983-8983 $20

Midtown East **SushiAnn**
38 E 51st St (at Park Ave) 212-755-1720 $50

Midtown East **Sushiden***
19 E 45th St (bet. Madison & 5th Ave) 212-758 2700 $45

Midtown East **Tokyo***
342 Lexington Ave (bet 39th & 40th St) 212-697-8330 $50

Midtown East **Tsushima**
141 E. 47th St. (bet 3rd &Lexington Ave) 212-207-1638 $40

Midtown East **West Udon Izakaya**
150 E 45th St (bet 3rd & Lexington Ave) 212-922-9077 $10

Midtown East **Yakiton East***
210 E 44th St. (bet 2nd & 3rd Ave) 212-687-5075 $20

Midtown East **YAMA Restaurant**
38 E 49th St (bet 1st & 2nd Ave) 212-355-0070 $28

Korea Town

Korea Town **Ichi Umi Restaurant***
9 E 32nd St (bet. Madison & 5th Ave) 212-725-1333 $35

Korea Town **Izakaya Moka**
10 W 32nd St 2 Fl (bet 5th Ave & Fiway) 212 736-3232 $20

Korea Town **Kirakuya**
2 W 32nd St (bet. 5th Ave & Broadway) 212-695-7272 $25

Korea Town **Toyama Sushi**
11 W 36th St (bet. 5th & 6th Ave) 212-967-9641 $22

* Chopsticks NY available to pick up

cho cho san
Japanese Restaurant
15 W 8th St (bet 5th & 6th Aves)
212 473 3333
www.chochosanrestaurant.com
EVERY NIGHT $10 ALL YOU CAN DRINK HOUSE SAKE

Authentic Japanese food at reasonable prices
Special Recommendation Menu!
Chicken Udon
Topped with two slices of dark meat chicken teriyaki for major volume.
Perfect for casual lunches and dinners when you're by yourself or with friends
$9.00
Check out our gallery of Buddha statues!
DELIVERY SELF-SERVICE TAKEOUT
ennju
20 E 17th St (bet 5th Ave & Broadway)
Tel 646 336 7004 / www.ennju.com
Mon Fri. 11:30am 10pm Sat & Sun 12pm 8pm

Chelsea

Blue Ginger
106 2th Ave (bet 15th & 16th St)
212-352-0811 $30

Daioh Sushi*
300 W 23rd St (bet 8th & 8th Ave)
212-727-0880 $30

annju*

A self serv ce restaurant conven ently located near un on squa e sh ll on annju fisatures an origmal menu created by the Japanese owner Thure are meuy iten s to ul ouse from including sushi, bento ramen udon daily donbun and sake
20 E 17th St (bet 5th Ave & Broadway) 646-336-7004 $10

IRON Sushi
440 3rd Ave (bet 30th & 31st St)
212-447-5022 $30

Izakaya Tea
207 10th Ave (bet 22nd & 23rd St)
212-627-7777 $25

Matsan
369 W 16 St (at 9th Ave)
212-243-4400 $30

Mamoya Chelsea
145 7th Ave (at 21st St)
212-989-4466 $40

Monster Sushi*
158 W 23rd St (bet 6th & 7th Ave)
212-620-9131 $30

MORIMOTO
88 10th Ave (bet 15th and 16th St)
212-989-8883 $90

Naka Naka
458 W 17th St (bet 9th & 10th Ave)
212-929-0544 $50

Tasaki Tavern
Gansevoort Hotel 18 9th Ave (at 13th St)
212-660-6766 $50

Tabaya

Do you know how tasty chicken wings can o uly be? Try Tabaya and you will soon know their tabs or chicken wings are crispy on the outs de and ju cy on the inside f n shed with ou ginal egad sauce that makes them unforgettable
144 W 19th St (bet 6th & 7th Aves) 212 924-3335 www.goojapan.com $10

Gramercy

15 EAST
15 E 15th St (bet Unionsquare W & 5th Ave)
212-647-0015 $80

Aji Sushi
519 3rd Ave (bet 34th & 35th St)
212-686-2056 $25

Choshi*
77 Irving Place (at 19th St)
212-420-1419 $20

Hamachi
34 E 20th St (bet. Park Ave & Broadway) 212-420-8608 $23

Hane
346 1st Ave (at 20th St.)
212-598-0135 $30

Haru
220 Park Ave S (at 19th St)
646-428-0969 $30

Kaitea Sushi East*
356 3rd Ave (bet 26th & 27th St)
212-683-2326 $15

Mishima*
164 Lexington Ave (bet 30th & 31st St.)
212-532-9598 $25

Momokawa
157 E 28th St (bet 3rd & Lexington Ave)
212-684-7830 $45

SABURI*

It s the only restaurant n NY serving Wafu-chuka Japanese style Ch nese cuisine with a healthy twist A veteran owner chef who worked under the Iron Chef Ch nese creates new and refreshing dishes Enjoy Chinese cuisine like you've never experienced before
188 Lexington Ave (bet 30th & 31st St.) 212-481-7799 www.saburny.com $25

Sushi SAMBA
245 Park Ave South (bet 19th & 20th St) 212-475-9377 $35

Sushi SEN-NIN
30 E 33rd St (Park Ave S & Madison Ave) 212-689-2209 $40

Terakawa Raman*
18 Lexington Ave (bet 23rd & 22nd St) 212-777-2933 $12

YAMA Restaerant
122 E 17th St (at Irving Pl.)
212-475-0388 $20

West Village

akr on west 4
181 W 4th St. (bet 6th Ave & 7th Ave)
212-989-5440 $44

Cho Cho San*

A ne ghbo hood restaurant perfect for a get together with fr ends and family They offer the r anne and traditional home cooking including many organic and healthy dishes at affordable prices Student d scount ava lable
15 W 8th St (bet 5th & 6th Ave) 212-473-3333 www.chochosanrestaurant.com $25

Hakata Tonton*
61 Grove St (bet 7th Ave & Bleecker St) 212-242-3699 $25

Marumi*
546 LaGuard a Pl (bet Bleecker & 3rd St.) 212-979-7055 $30

Mikado
525 6th Ave (bet 13th & 14th St) 212-255-9911 $20

Miyabi
121 W 3rd St (bet Macdougal St & 6th Ave) 121-677 2370 $15

Miyagi
220 W 13th St (bet 7th & Greenwich Ave) 212-620-3930 $25

Nagomi
179 Prince St. (bet Thompson & Sullivan St.) 212-387-8230 $35

Ramen Takumi*
90 University Pl (bet 11th & 12th St) 212-229-1489 $13

Ramen & Tapas Restaurant
Owner/chef Kubo-chan
has come back!
Limited-time Specials!
Sapporo Draft Beer
$1.99!
● Avocado & Shrimp
● Mmi Tofu
● Ch cken Breast Fillet with Sh so Age
● Tuna Tai Tar with Pesto Sauce
536 E. 5th St , (bet. Avanua A & B)
212-777-7010
info@kuboyanyc com / www kuboyanyc com
Mon - Fri 5pm - 12am Sat Sun 12pm - 12am
Reservations accepted (up to 20 people)
KUBOYA

West Village **Rockmeisha***
11 Barrow St (bet 4th & Bleecker St) $35 M
212-675-7775

West Village **Soto**
357 6th Ave (bet 4th St & Washington Pl) $45 Su
212-414-3089

West Village **Sushi Mambo**
255 Bleecker St (bet Leroy & Cornelia St) $18 L
212-675-5885

West Village **Sushi Yawa**
25 W 9th St (bet 5th & 6th Ave) $30 L
212-253-9898

West Village **Tomoe Sushi**
172 Thompson St (Houston & Bleecker St) $30 L
212-777-9348

West Village **Ushiwakamaru**
136 W Houston St, (Sullivan & MacDougal St) $80 Su
212-228-4161

West Village **YAMA on Carmine St.**
38-40 Carmine St (bet. Bedford & Bleecker St) $37 Su L
212-989-9330

East Village

East Village **Ashya**
157 1st Ave (bet 10th & 11th St.) $15 L
212-505-3348

East Village **BOND STREET**
6 Bond St (bet. Lafayette & Broadway St) $75
212 777 2500

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Sa-ka-do (tatami tea room) is available by reservation only.
230 E 9th St 2Fl (bet 2nd & 3rd Ave) $20 D L
212-228-8030 www.chanteahouse.com

East Village **Chiyono**
329 E 6th St (bet 1st & 2nd Ave) $20 M
212-673-3394

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry-Ya. Good old Japanese curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm.
214 E 10th St (bet 1st & 2nd Ave) $20 L
866-902-8779 www.nycurry-ya.com

East Village **Dieci**
226 E 10th St (bet. 1st & 2nd Ave) $30 D
212-387-9545

East Village **East Noodle**
119 2nd Ave (at 7th St) $16 L D
212-982-4285

East Village **Gyu-Kaku***
34 Cooper Sq (bet 4th St and Astor Pl) $40 L
212-475-2989

East Village **Hasaki***
210 E 5th St (2nd Ave. & Stuyvesant St) $35 L
212-473-3327

East Village **IPPUDO NY**
65 4th Ave (bet. 9th & 10th St) $20 L D
212-388-0088

East Village **IRON Sushi***
212 10th St. (bet 1st&2nd Ave) $28 L
212-228-0102

East Village **Japonica**
100 University Pl (at 12th St) $40 L D
212-243-7752

East Village **JEWEL BAKO**
239 E 5th St (bet. 2nd Ave & Cooper Sq) $45 Su D
212-979-1012

East Village **Kajitsu**
414 East 9th Street (bet. Ave A & 1st Ave) $80 M
212 228-4873

East Village **Kambi Ramen House***
351 E 14th St (bet. 1st & 2nd Ave) $15 L D
212-228-1368

East Village **Kamui Dan**
190 Avenue A (bet. 11th & 12th St) $25 Tu D
212 777 2088

East Village **KASADELA**
847 E. 11th St (bet. Ave. B & C) $30 M D
212-777-1582

East Village **Kenka***
25 St. Marks Pl (bet 2nd & 3rd Ave) $20 D
212 254-6363

East Village **Kuboya**
536 E. 5th St (bet. Avenue A &B) $15 L D
212 777 7010

East Village **Kyo Ya**
94 E. 7th St. (bet Ave. A & 1st Ave) $35 M
212-982 4140

East Village **Mays Place Sushi***
121 2nd Ave. (bet 7th & St. Marks Pl) $10 L D
212-533-8448

East Village **Menkui-Tei***
93 Cooper Sq (bet 7th St & St Marks Pl) $10 L D
212-228-4152

East Village **MINCA**
536 E 5th St (bet Ave A & B) $10 L D
212-505-1001

East Village **Natori**
58 St Marks Pl (bet 1st & 2nd Ave) $20 D
212-533-7711

East Village **Noodle Cafe Zen***

In the heart of East Village Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on their All Day 50% OFF discount on all sushi or sushi rolls for an order over $16 and the late night happy hour after 10pm.
31 St. Marks Pl (bet. 2nd & 3rd Ave) $12 L D
212-533-6855 www.zensush nyc.com

East Village **Nori**
120 2nd Ave (bet. 7th and St. Marks Pl) $20 L D
212 677 4825

East Village **Otafuku***

A tiny yet vibrant joint Otafuku specializes in popular Japanese comfort food. Takoyaki (octopus dough) and Okonomi yaki pancakes as well as Tonyaki and Dafuku mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo.
236 E 9th St (bet 2nd & 3rd Ave) $6 L D
212-353-8503

East Village **Rai Rai Ken***

Have you ever seen the movie Tampopo – a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen without M56. Don't forget our homemade gyoza too. They guarantee the most delightful experience!
214 E 10th St (bet 1st & 2nd Ave) $15 L D
212-477-7030

CHOPSTICKS NY
Please Visit Our Website!
Updated Daily!!
www.chopsticksny.com

$6- Delicious! A la Carte Value Menu

Notice: the value menu changes weekly!
IZAKAYA RIKI
141 E. 45th St. (bet 3rd & Lexington) TEL: 212-986-5604
Mon- Fri Mon- Sat: 6pm- 4am Sun: 5:30pm- 12:30am

Owned by the same company as Sake Bar Hagi
Izakaya IROHA

An izakaya style restaurant with a large selection, reasonable prices, and featuring sushi
152 W. 49th St. (bet. 6th & 7th Ave.) TEL: 212-398-9049
Lunch: Mon-Fri 11:45am-3pm, Dinner: everyday 5pm-12am

EARLY BIRD SPECIAL 5-6PM
A COMPLETE SET OF DINNER $9.95

Kobe Beef
$6.50 (reg. $9.50)
on Sundays & Wednesdays
Short Rib Discount on Mondays & Tuesdays
HAPPY HOUR
Sun-Thu. 5pm-8pm
& Sat 1pm-3pm
•Draft Beer (Kirin) $2.50
•Shochu 7 kinds $3.5/bottle
Yakiniku West SUSHI ALSO AVAILABLE
218 E 9th St (bet 2nd & 3rd Ave) 7 DAYS OPEN!
212-979-9238 Hours Sun-Thu: 5pm-11:30pm Fri & Sat: 5pm-4am

East Village **OH! Tansho***

9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-673-1300

East Village **Ramen Setagaya (St. Marks Pl.)***

34A St. Marks Pl. (bet. 2nd & 3rd Ave.) $13
212-387-7959

East Village **Robataya NY**

Roasting fish shipped from Tsukiji market and local ingredients carefully grilled to perfection this is authentic robatayaki. You will love the set-prix a la carte menu and the carefully selected sake and shochu. Chef's choice $48, tasting course $40, popular lunch set $10

231 E. 9th St. (bet. 2nd & 3rd Ave.) $45
212-979-9974 www.robataya-ny.com

East Village **Seke Bar Decibel**

240 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-979-2733

East Village **Seke Bar Satsko**

202 E. 7th St. (bet. Ave. B & C) $25
212-614-0933

East Village **Sapporo East**

164 1st Ave. (at 10th St.) $17
212-260-1330

East Village **Shabu-Tatsu***

216 E. 10th St. (bet. 1st & 2nd Ave.) $30
212-477-2572

East Village **Sobakoh***

Sobakoh offers 100% hand made soba noodles and their savory dipping sauce is prepared w/ thick bonito flakes — a true rarity. Combinations of soba and donburi dish are $11-$14.50 for lunch 4-Course Early Bird Special ($19.50) is served until 7pm

309 E. 5th St. (bet. 1st & 2nd Ave.) $15
212-254-2244 www.compassrosepetals.com/sobakoh

East Village **Sobaya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba noodle side dishes and dessert. Daily special appetizers and sake select on available for dinner

229 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-533-6966 www.sobaya-nyc.com

East Village **Souen East Village***

326 E. 6th St. (bet. 1st & 2nd Ave.) $12
212-388-1155

East Village **Souen Resteurant***

28 E. 13th St. (bet. University Pl. & 5th Ave.) $20
212-627-7100

East Village **Sushi Lounge***

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sushi rolls for one order over $15. The menu also includes tempura and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm

132 St. Marks Pl. (at Ave. A) $12
212-598-1188 www.sushiloungenyc.com

East Village **Takabechi East Village**

85 Ave. A (at 6th St.) $25
212-505-6524

East Village **Typhoon**

79 St. Marks Pl. (bet. 1st & 2nd Ave.) $15
212-979-2680

East Village **Udon West***

11 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20

East Village **Uminoie**

Umenoie is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts

86 E. 3rd St. (bet. 1st & 2nd Ave.) $20
646-654-1122 www.downtownumenoie.com

East Village **Village Yokocho**

8 Stuyvesant St. 2Fl. (bet. 9th St. & 3rd Ave.) $20
212-598-3041

East Village **Wasan**

108 E. 4th St. (bet. 1st & 2nd Aves.) $35
212-777-1478

East Village **Yakitoriko West***

216 E. 9th St. (bet. 2nd & Stuyvesant St.) $25
212-375-0298

East Village **Yakuton Tansho***

5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-6066

East Village **Yoshi Sushi***

131 Ave. A (bet. St. Marks Pl. & 9th St.) $25
212-420-5909

East Village **Yoho Restaurant**

105 E. 9th St. (3rd & 4th Aves.) $40
212-777-8188

Lower Manhattan

Lower Mhn **Bento Nouveau***

32 Broadway (at Morris St.) $8
212-747-0594

Lower Mhn **Cebe 63**

63 Clinton St. (bet. Rivington & Stanton St.) $21
212-228-6751

Lower Mhn **Ise Downtown***

56 Pine St. (bet. Pearl & William St.) $38
212-785-1600

Lower Mhn **Kajoe**

21 South End Ave. (at W. Thames St.) $38
212-786-9888

Lower Mhn **Mottsu**

265 Mott St. (bet. Prince & Houston St.) $25
212-343-8017

Lower Mhn **Quickly Shabu Shabu**

2378 Grand St. (bet. Chrystie St. and Bowery) $13
212-431-0956

Lower Mhn **Soy**

102 Suffolk St. (bet. Delancy & Rivington St.) $14
212-253-1158

Lower Mhn **SoTeiShi**

24 Peck Slip (bet. Front & Water St.) $20
212-766-2344

Lower Mhn **Yoshi**

250 Vesey St. 4 World Financial Center $12
212-945-3096

Soho

Soho **Bento Nouveau***

173 Broadway (at Courtland St.) $8
212-437-6744

Soho **EN Japanese Brasserie**

435 Hudson St. (at Leroy St.) $40
212-647-9186

Soho **MEGU New York**

62 Thomas St. (bet. Church & W. Broadway) $125
212-964-7777

In the celebration of our
6th anniversary
NEW!
Satisfying Lunch Menu
Ramen Dim Sum Set
$9.75
Choices of your favorite appetizer, dim sum, and ramen!
Happy Hour
Everyday 6pm-8pm
Enjoy beer, Japanese sake, Chinese rice wine and white & red wine for half price!
Saburi
Wafu-Chuka
Restaurant
168 Lexington Ave (bet. 30th & 31st St.)
tel: 212-481-7766 / www.saburiny.com
Mon-Wed: 6pm-12am Thu-Sat: 6pm-3am, Sun 6pm-11pm

Soho **NINJA***
25 Hudson St (bet Reade & Duane Sr) $35
212-274-9500

Soho **NOBU**
105 Hudson St (bet Franklin St) $100
212-219-0500

Soho **NOBU NEXT DOOR**
105 Hudson St (bet Franklin & N Moore St) $75
212-334-4445

Soho **Rosanjin**
141 Duane St (bet Church St & W Broadway) $80
212-346-0664

Soho **Sushi Azabu**
428 Greenwich (bet Laight & Vestry Sr) $50
212-274-0428

Soho **Tokohochi Tribeca***
145 Duane St (Church & W Broadway) $35
212-571-1830

Soho **TriBeCafe**
277 Church Sr (bet Franklin & White Sr) $10
212-966-2797

Soho **Zutto***
77 Hudson St (bet Jay & Harrison St) $20
212-233-3287

Tribeca

Tribeca **Blue Ribbon Sushi**
119 Sullivan St (bet Spring & Prince St) $51
212 343-0404

Tribeca **Hiroko's Place**
75 Thompson St (bet Broome & Spring Sr) $15
212-625-1303

Tribeca **Omen**
113 Thompson St (bet Spring & Prince St) $30
212 925-8923

Tribeca **Souen Soho***
210 9th Ave (at Prince Sr) $25
212-807 7421

Brooklyn

Brooklyn **1 or 8***
66 S 2nd Sr (bet Wythe & Kent Ave) $32
718-384-2152

Brooklyn **Blue Ribbon Sushi**
278 5th Ave (bet 1st St. & Garfield Pl) $55
718-840-0408

Brooklyn **Bozu***
256 Grand St (bet Havemeyer & Roebling St) $30
718-384-7770

Brooklyn **Fushimi**
9316 4th Ave (bet 93rd & 94th Sts) $38
718-833-7788

Brooklyn **Geido***
331 Flatbush Ave (bet Park & Prospect Pl) $25
718-636-9066

Brooklyn **Hibino**
333 Henry St (at Pacific St) $35
718-260-8052

Brooklyn **Iron Chef House**
92 Clark St (bet Monroe Pl & Henry St) $15
718-858-8517

Brooklyn **IZAKAYA on SMITH***
176 Smith St (bet Wyckoff & Warren St) $20
718-855-2277

Brooklyn **Kappo Soke House ***
366 5th Ave (bet 7th & 6th Ave) $30
718-832-2370

Brooklyn **Kr Sushi**
122 Smith St (bet Dean & Pacific St) $30
718-935-0575

Brooklyn **Mizu**
192 Bedford Ave (bet 5th St & 7th St) $20
718-782-6666

Brooklyn **Naruto Ramen**
276 5th Ave (bet 1st St & Garfield St) $12
718-832 1111

Brooklyn **Osoke**
272 Court St (bet Degraw & Kane St) $30
718-643-0044

Brooklyn **Oshima Restaurant**
71 7th Ave (bet Berkeley & Lincoln Pl) $25
718-783-1808

Brooklyn **OZU***

Ozu in Brooklyn is a stylish all day lounge serving Japanese & Asian fusion cuisine with a modern Manhattan feel. This appealing eatery is a regular choice for anyone looking for the best sushi in the city. Their extensive menu offers both cooked and raw items. Sashimi is a specialty. Chopsticks NY readers get $10 off any order of $50 or more. Or order one alcoholic drink and get the second drink free.

78 Clark St (bet Hicks & Henry St) $20
718-797-8288 www.ozu78.com

Brooklyn **qoo Robata***
367 Metropolitan Ave (at Havemeyer St.) $25
718-384-9493

Brooklyn **Sakura 6**
937 Manhattan Ave (bet Calyer & Noble St.) $10
718-349-7956

Brooklyn **Sapporo Hara Japanese**
622 Manhattan Ave (Driggs & Nassau Ave.) $16
718-389-8721

Brooklyn **Supercora***
305 Bedford Ave (bet S 2nd & S 1st St.) $25
718-302 1525

Brooklyn **Teazae**
7116 18th Ave (at 71st St) $30
718-621 3208

Brooklyn **Yemoto**
186 7th Ave (bet 1st Sr & Garfield Pl) $10
718-840-0095

Brooklyn **Zenkichi***

Since 2006 Zenkichi has been offering Tokyo-style seasonal small plates to homesick Japanese as well as New Yorkers who crave authentic Japanese culinary experience beyond sushi. Hidden away in their encased semi-private dining booths diners can savor the 8-course Omakase tasting menu and indulge in premium sake from one of the most elite sake selections in the city. -Guests must be 14 years or older to be accommodated

77 N 6th St (bet Wythe Ave) $40
718 388-8985 www.zenkichi.com

Going out for a picnic?
Take our delicious rice balls with you!
Also recommended for parties and meetings
Omusubi
156 E 45th St (Lex & 3rd Ave)
TEL.212-922-9788
www.riceball-omsb.com

HAPPY HOUR New 7days! 7-9pm
Beer all $4 / Shochu bottle all $40 only
Umimole
256 E. 3rd st. (bet. 1st & 2nd Ave)
646-854-1122 7pm-1am (sun-thu) -2am (fri-sat)
www.downtownumimole.com

Sake Jargon vol.1

DAIGINJO and GINJO

The percent of remaining grain size is an important indication of how a sake will taste. The sake classified in the "daiginjo" category uses rice which has less than 50% of its original grain remaining. If you find a sake labeled 30%, this would be a daiginjo sake because 70% of the rice was milled off leaving 30%. The lower the number, the smaller the grain. In general, the smaller number sakes are more fragrant, elegant, and better consumed chilled. The ratio of remaining grain size of the sake in the "ginjo" category is less than 60%, which means more than 40% of the rice grain is milled away.

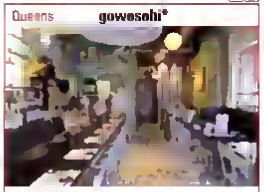
Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St.)
718-399-9936 $20 M

Queens

Queens **ARIYOSHI***
41-13 Queens Blvd Sunnyside NY 11104
718-937 3286 $18 L

Queens **Bistro 33**
19-33 Ditmars Blvd Astoria NY 11105
718-721 1833 $20 L

Queens **gowasabi***



Serving Japanese cuisine of the highest quality at reasonable prices gowasabi has been beloved by locals since its opening in 2003 Sure to satisfy even the hungriest customers at double the size of normal sushi rolls *The Sumo Special Rolls* available in 20 different varieties are a perennial favorite Korean dishes such as *Tofu Jigae* and *Stone Pot Bibimbob* are also available Lunch Specials are served seven days a week
34-02 30th Ave Astoria NY 11103
718-204-7354 www.gowasabi astoria.com $23

Queens **Hakata**
37-02 Prince St Flushing NY 11354
718-321-0290 $15 L

Queens **KATSUNO***
103-01 Metropolitan Ave. Forest Hills NY
718-575-4033 $35 M

Queens **Kyoto Sushi**
153-11 Union Tpk Flushing NY 11354
718-380-7777 $25 L

Queens **LINN Wafu Dining ***
25-13 Broadway Astoria NY 11106
718-204-0060 $30 L

Queens **Narita**
107-09 70th Rd Forest Hills NY 11375
718-263-2999 $21 L

Queens **Dishi Sushi**
37-04 Ditmars Blvd. Astoria NY 11105
718-626-0586 $20 L

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave Glendale NY 11385
718-326-8704 $20 L

Queens **SUSHI ISLAND***
87-16 Queens Blvd. Elmhurst, NY 11373
718-803-3033 $20 L

Queens **Udon West**
13780 Northern Blvd Flushing NY 11354
718-359-2324 $10 L

Queens **Watawa Sushi***
33-10 Ditmars Blvd Astoria NY 11105
718-545-3596 $28 L

Long Island

Long Island **Baanhaa**
2105 Northern Blvd Manhasset NY 11030
516-627-3400 $30 L

Long Island **Banhana**
920 Merchant's Concourse Westbury NY
516-222-6081 $30 L

Long Island **Bonhan**
14 Elm St Huntington NY 11743
631-673-0400 $40 L

Long Island **hatoue Japanese Steak House***
8 5th St Valley Stream NY 11581
516-872-0418 $25

Long Island **Isono**
214 Jericho Tpk Floral Park, NY 11001
516-437-4562 $25 Su

Long Island **Kobee Restaurant***
2018 Merrick Rd Merrick, NY 11566
516-223-6200 $30 L

Long Island **Koiso**
540 Westbury Ave Carle Place, NY 11514
516-333-3434 $26 L

Long Island **KuraBora**
479 New York Ave Huntington NY 11743
631-673-0060 $30 M

Long Island **Kurofuna***
77 Commack Rd Commack, NY 11725
631-499-1075 $22 Su

Long Island **Mumae Restaurant ***
1300 Franklin Ave Garden City NY 11530
516-747 3388 $25 L

Long Island **Nagashima***
12 A 1 Jericho Tpk Jericho NY 11753
516-338-0022 $25 Su

Long Island **Rock-a-Saka Port WA**
90 Main St Port Washington NY 11050
516-883-7253 $30 L

Long Island **Sapporo**
3200 Merrick Rd Wantagh NY 11793
516-785-3053 $18 L

Long Island **Sea Restaurant***
23 Main St Sag Harbor NY 11963
631-725-1774 $40

Long Island **Shiro of Japan***
401 Old Country Rd Carle Place NY 11514
516-997-4770 $20 L

Long Island **SUSHI ICHI**
700 N. Country Rd Setauket NY 11733
631-751-3111 $25 L

Long Island **TAIKO Restaarant**
15 S Village Ave. Rockville Ctr NY 11570
516-678-6148 $20 M

Long Island **Take Saahi***
821 Carman Ave Westbury NY 11590
516-876-0033 $20 M

Long Island **Torigo***
196 Jericho Tpk Floral Park NY 11001
516-352 1116 $20 L

Long Island **Restaurant Yamagachi***

Since 1968 serving the locals authentic Japanese home cooking and fresh sushi You will appreciate their authenticity and generous portions As we from the regular menu, daily lunch specials and the Chef Special are popular among the local patrons
83 Main St Port Washington NY 11050
516-883-3500 $25 L

Long Island **Yuki's Paletta Toa***
151 Merrick Ave Merrick NY 11566
516-867 1738 $25 M

The Bronx

The Bronx **OHANA**
500 City Island Ave. Bronx, NY 10464
718-885-0700 $39 L

Westchester

Westchester **Hajima***
267 Halstead Ave Harrison NY 10528
914-777-1543 $35 M

Westchester **Mamiji***
281 Halstead Ave Harrison, NY 10528
914-835-1078 $25 Tu

Westchester **Naoese**
522 Mamaroneck Ave White Plains, NY 10605
914-295-5351 $50 W

Westchester **Nishi**
473 Ashford Ave Ardsley NY 10502
914-693-2500 $20 Tu

Westchester **Nodo***
200 Hamilton Ave White Plains NY 10601
914-943-0990 $25

Westchester **Sakara**
56 Garth Rd Scarsdale NY 10583
914-723-7767 $15

Westchester **Tento***
139 White Plains Rd Scarsdale NY 10583
914-725-3100 $10 Su

Westchester **Tsuru**
259 N. Central Ave Hartsdale NY 10530
914-761 0057 $25 Tu

Upstate

Upstate **Karuta**
77 Quaker Ridge Rd New Rochelle, NY 10804
914-636-6688 $15

Upstate **Kiko House**
11-21 E Washington Ave Pearl River NY
845-735-8885 $25 M

Upstate **Sakarahana NY**
328 Route 59 Central Nyack NY 10960
845-727 3933 $20

New Jersey

New Jersey **Ajihai Princeton**
11 Chambers St Princetone NJ 08542
609-252 1158 $20 M

New Jersey **Akai Sushi Lounge**
11 N. Dean St Englewood NJ 07631
201 541-0088 $18

New Jersey **Aoyama**
1992 Washington Valley Rd Martinsville NJ
732-271 2558 $18 M

New Jersey **Asahi Japanese***
1475 Bergen Blvd Fort Lee NJ 07024
201 944-5113 $17 Tu

New Jersey **Oatmatsu***
870 Mountain Ave Mountainside NJ 07092
908-233-7088 $25 M

New Jersey **East Japanese**
1405 Teaneck Rd Teaneck NJ 07666
201-837 1260 $18 L

New Jersey **Higo Battan***
2024 Center Ave #J & K Fort Lee NJ 07024
201-461-5465 $10 L

New Jersey **Ichi Umi Restaarant**
362 Menlo Park Dr Edison NJ 08837
732-906-2370 $25 L

New Jersey **ICHIBAN**
776 Bloomfield Ave W Caldwell NJ 07006
973-808-7 178 $22 L

New Jersey **Italian Tomato (Mitsuwa)**
595 River Rd Edgewater NJ 07020
201-941-8113 $7 L

New Jersey **KIKU**
365 Rt 17 S Paramus NJ 07652
201-265-7200 $45 L

New Jersey **Komagashi***
103 Montgomery St Jersey City NJ 07302
201-433-4567 $25 L

New Jersey **Komagashi too***

Located in waterfront Jersey City Komagashi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections Try the Omakase Royale the freshest pick by the chef with selections from Japan and domestic Only 5 min PATH from NYC!
99 Town Sq Pl Jersey City NJ 07310
201-533-8888 www komagashi com $30 L

New Jersey **Masa Sushi & Grill***
611 W Allendale Ave Allendale NJ 07401
201 934-9616 $30 L

New Jersey **Monster Sushi***
385 Springfield Ave Summit, NJ 07901
908-598-1100 $25 L

New Jersey **Princeton Tomo Sashi**
236 Nassau St Princeton NJ 08542
609-924-8478 $15 Su

New Jersey **Raku Izakaya**
209 Main St, Fort Lee, NJ 07024
201 585-0707 $25

New Jersey **Sakura-bana***
43 Franklin Ave Ridgewood NJ 07450
201-447 8625 $25 M

New Jersey **Santohka (Mitsuwa)**
595 River Rd Edgewater NJ 07020
201-941 1004 $10 L

New Jersey **Sanaki Sanda (Mitsuwa)**
595 River Rd Edgewater NJ 07020
201 941 9113 $8 L

New Jersey **Sugi**
2117 Rt 4 E Fort Lee NJ 07024
201-461-8036 $22 Su

New Jersey **Toya Restaarant***
439 Anderson Ave Cliffside Park NJ 07010
201 817 5632 $25 L

New Jersey **Umeya**
156 Piermont Rd Cresskill NJ 07626
201-816-0511 $25 M

New Jersey **Yakiton 39**
252-254 Degraw Ave Teaneck NJ 07666
201-992 0700 $35 M

Connecticut

Connecticut **Abis**
381 Greenwich Ave Greenwich CT 06830
203-862 8100 $27 L

Connecticut **Fuji Gerdan Steak House**
215 Liberty St Pawcatuck CT 06379
860-599-1155 $30 Tu

Connecticut **Kazu**
64 N. Main St Norwalk, CT 06854
203-866-7492 $25 L

* Chopsticks NY available to pick up

CAFE

Upper West — **Beard Papa's Upper W**
2167 Broadway (at 77th St.) | 212-799-3770 | Cream Puffs

Upper East — **Choex Factory**
1585 1st Ave. (bet. 82th & 83th St.) | 212-288-2023 | Cream Puffs

Midtown West — **Cafe Zaiya Midtown W**
1073 6th Ave. (btw 40 th & 41st St.) | 212-764-6785 | Bakery

Midtown West — **Minamoto Kitchoan**
608 5th Ave. (bet. 48th & 49th St.) | 212-489-3747 | Confectionery

Midtown East — **Cafe Zaiya Midtown E.**
18 E. 41 St. (bet. Madison & 5th Ave.) | 212-779-0500 | Bakery

Midtown East — **Choex Factory**
985 1st Ave. (bet. 58th & 59th St.) | 212-223-0730 | Cream Puffs

East Village — **Cafe Zaiya East Village**
69 Cooper Sq. (bet. 7th St. & St. Marks Pl.) | 212-253-9700 | Bakery

East Village — **Chikalicious**
203 E 10th St. (bet. 1st & 2nd Ave.) | 212-475-0925 | Dessert Bar

East Village — **PANYA**
10 Stuyvesant St. (bet. 9th St. & 3rd Ave.) | 212-777 1590 | Bakery

New Jersey — **Minamoto Kitchoan**
585 River Rd. Edgewater, NJ 07020 | 201.313-0335 | Confectionery

New Jersey — **Parisseoc**
250 Main St. Fort Lee, NJ 07024 | 201.592-8878 | Bakery

KARAOKE

Midtown West — **Japas 55***
253 W. 55th St. (bet. Broadway & 8th Ave.) | 212-765-1210 | $/h /person

Midtown East — **Big Apple Karaoke***

Big Apple Karaoke offers songs in brilliant languages and 20,000 English songs. They offer a karaoke bar and 11 sizes of karaoke rooms that can accommodate groups of 2 to 18 people. The rooms are equipped with the world's first-iPad karaoke controller to order songs. Open 7 days a week: Sun-Thu 5pm to 2am, Fri and Sat 5pm to 4am. Chopsticks NY readers receive 10% discount with this ad. Sing your heart out!

305 E. 53rd St. (bet 1st & 2nd) 2nd Fl | 212 486-0055 | www.bigapplekaraoke.net | $/h per person

Midtown East — **Box Snack Riki**
141 E. 45th St. 2 Fl (bet. 3rd & Lexington Ave.) | 212-986-5612 | $10/h $30 minimum

Midtown East — **Japas 27**
360 3rd Ave. (bet. 26th & 27th St.) | 212-689-2329 | $6/h /person

Midtown East — **Japas 38**
9 E. 38th St. (bet. Madison & 5th Ave.) | 212-679-4040 | $6/h /person

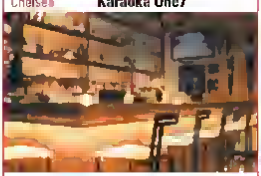
Midtown East — **Karaoke Duet 48***
304 E. 48th St. (bet. 1st & 2nd Ave.) | 212-753-0030 | $4/h /person

Midtown East — **Karaoke Top Tunes***
303-305 E. 53rd St. (bet. 1st & 2nd Ave.) | 212-758-3818 | $6/hr / person

Korea Town — **iBop Karaoke***
25 W. 35th St. 3 Fl (bet. 5th & 6th Ave.) | 646-752-4885 | $6/h

Korea Town — **Karaoke Duet 35***
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.) | 646-473-0828 | $4/h /person

Chelsea — **Karaoke One7**



They offer the city's largest song selection in 18 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $6/h (Sun-Wed: $6/hr) per person. Drinks and room charges are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm). *May close early on weekdays w/o notice.

25 W 17th St. (bet. 5th & 6th Ave.) | 212-675-3527 www.karaoke17.com | $2/song

East Village — **Sing Sing (Ave. A)***
SING SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a fun lounge and 15 private rooms for karaoke. It's a perfect place for a get together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS

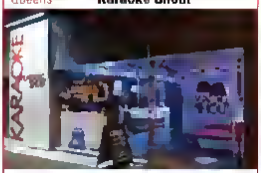
81 Ave. A (bet. 4th & 5th St.) | 212 674-0700 www.karaokesingsing.com | $7/h per person

East Village — **Sing Sing (St. Marks)***
SING SING KARAOKE ST. MARKS

Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 10PM-4:00AM. Party@karaokesings-ny.com

9 St. Marks Pl. 2Fl (bet. 2nd & 3rd Ave.) | 212 387 7800 www.karaokesingsing.com | $7/h per person

Queens — **Karaoke Shout***



120,000 songs in 18 different languages available. 20,000 English songs and songs in Hindi and Tamil that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED lightings that change colors with each song. Enter songs using a wi-fi touch system on the in-set screens and pads. Chopsticks NY readers receive 10% discount with this ad. Open 7 days!

32-48 Steinway St. Astoria, NY 11103 | 718-569-0080 www.karaokeshout.com | $3-7/h person

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1ST FLOOR HOGO
JAPANESE BAR & RESTAURANT
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212 685 3663 OPEN LATE
2ND FLOOR
Club NIKAI
Mon-Fri 6pm-2am 212-685-3883

5 dishes choice of shabu shabu or sukiyaki rice or noodle dessert
Momokawa
7 days open
6pm-11:30pm
157 E. 28th St. (bet. 3rd & Lexington Aves.)
212-684-7830 / www.momokawanyc.com

8 pcs chicken wings over rice
Japanese-style Chicken Wings
Tebaya
144 W. 19th St. (bet. 6th & 7th Ave.)
212-924-3335 www.GooJapan.com
in-store dining and catering
Mention Chopsticks NY for a 10% discount

SHOCHUBAR HATCHAN
212-627-5075
OPEN 7 DAYS ★ 5:30-midnight
shochubarhatchan.com

GRAND OPENING
Try our Signature ramen
GARLIC NOODLE
$9.00
TABATA
540 9th Ave. (bet. 39th & 40th St.)
Tel: 212-290-7691 tabataramen@gmail.com
11:30am - 11pm Open 7 days a week

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch

M Tu W Th F Sa Su Day Close | Delivery

Family Dining

Romantic Dining | Local Favorite

Vegetarian Friendly | Business Dinner

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

CHINESE

Upper West — Ivy's Cafe* $23
154 W 70th St (bet. Columbus & Amsterdam Ave.)
212 787 3333

Upper West — Olha'a $15
1951 Broadway (bet. 67th & 68th St.)
212-595-5191

Upper West — Dihe's $15
2957 Broadway (at 116th St.)
212-932 3300

Upper West — Shun Lee West $52
43 W. 65th St. (Central Park W. & Columbus)
212-595-8895

Upper East — Cafe Evergreen $30
1286 1st Ave (bet. 69th & 70th St.)
212-744-3268

Upper East — Chaf Ho'a $25
1720 2nd Ave (bet. 89th & 90th St.)
212 348-9444

Upper East — Chiantowa East $18
1650 3rd Ave (bet. 92nd & 93rd St.)
212-517-2088

Upper East — Lih's Noodle & Grill $22
1500 3rd Ave (bet. 84th & 85th St.)
212-639-1313

Upper East — Dur Place $25
1444 3rd Ave (bet. 81st & 82nd St.)
212-288-4800

Upper East — Philippa $45
33 E. 60th St. (bet. Park & Madison Ave.)
212-644-8885

Upper East — Phoenix Gardea $20
242 E. 40th St (bet. 2nd & Tunnel Exit St.)
212-490-6668

Upper East — Pig Haaven $15
1540 2nd Ave (bet. 80th & 81st St.)
212 744-4333

Upper East — Shanghai Pavilhaa $37
1378 3rd Ave (bet. 78th & 79th St.)
212-585-3388

Upper East — Szechaaa Chalet $25
1395 2nd Ave (at 73rd St.)
212-737-1838

Midtown West — Chiaa Grill $66
60 W. 53rd St (bet. 5th & 6th Ave.)
212-333-7788

Midtown West — Joe's Shanghai* $20
24 W. 56th St (bet. 5th & 6th Ave.)
212-333-3868

Midtown West — Dilie's $15
411 W. 42nd St (at 9th Ave.)
212-921 5884

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TALENT II THAI

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The decor sets the tone with several intricate wood carvings of deities and butterflies adorning the walls. Behind the scene, the kitchen is staffed entirely with Thai cooks whose influence is reflected in the menu.

"When Thai or local customers come in, they can get exactly what they want," says Nancy Sristienvorg, owner of Talent II and its sister restaurant Talent I in Midtown East. The menu features American Thai favorites like *Chicken with Garlic Sauce, Basil Fried Rice* and *Pad Thai*, but it expands further to include Thai comfort food such as appetizers like *Peanut Dumplings*, a soft, steamed dumpling stuffed with a mixture of ground peanuts, turnip and onion. Also, there are a couple of dishes that are difficult to find anywhere else. *Yen Ta 4* is a main dish of broad rice noodles heaped with squid, shrimp and vegetables served with a pink sauce that embodies the classic Thai balance of sweet, sour, salt and spice. In addition, the restaurant provides the pleasure of authentic Thai flavor while allowing customers to choose from seven main ingredient options and eight varieties of sauces, including basil sauce, cashew nut sauce, and garden oyster sauce.

Whether searching for a taste of home, a nibble at a new culture or a great drink special, Talent II welcomes all customers as guests to their home kitchen.

◀ *Peanut Dumplings* and *Grilled Salmon with red prik sauce* are a great option for a blend of American and home style Thai cuisine.

▶ The authentic and exclusive *Yen Ta 4* is the classic, pink seafood soup that is popular in Thailand, but can only be found in a few choice restaurants in New York.

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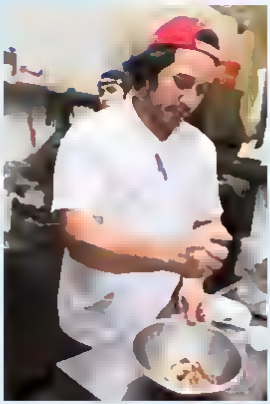
ROBERTA'S IN BROOKLYN TRUSTS JAPANESE FISH

Seared Cuttlefish served with lemon juice, basil, sliced chili, nectarine puree and ayu fish sauce. Chef Carlo Mirarchi's love for fresh fruit as well as fresh fish translates well into this dish.

New Yorkers today are more gourmet than ever, and one of the things about being a foodie is to know where your food comes from. That's why today's trend among the higher end establishments is to grow their own food or to team up with local farms. Roberta's in Bushwick is no exception. It is one of the most unassuming restaurants in New York, and they too, have opted to grow their own vegetables in their garden to take complete control over quality. However, some things, like seafood, are not as easy to quality control. That's when a chef's relationship with his distributor becomes very important. When it comes to fish, the mastermind behind Roberta's, Carlo Mirarchi, puts his full trust in True World Foods.

Although Chef Mirarchi would say his cuisine is "American" when asked, it takes a lot of worldly knowledge to achieve the kind of American food he does. He tells us "I am self taught, but I come from an Italian background where food was a big deal in the family. My parents are fish lovers", which already explains a lot, especially his love for using quality fish and fish that are rarely used in American cuisine, such as kinmedai (Alfonsino), akamutsu (black-throat seaperch), uni (sea urchin), and some more familiar fish like cuttlefish also appear in his seasonal tasting menu. That's when True World Foods comes in. In order to get the best possible quality of fish in season, Chef Mirarchi always looks to Japan. He explains, 'the quality of fish from Japan is just incomparable to anywhere else. The level of care that's been put into it just translates better onto the plate, and I can count on my buddy, a knowledgeable salesman at True World Foods, Yuji Haraguchi, to always get me the best in season."



Honored Best New Chef in 2011 from *Food & Wine* magazine, Chef Mirarchi has keen eyes on ingredients that can contribute to his exciting dishes.

For Mirarchi, who says "I like things to taste like what they are,' intricate technique is required to enhance the ingredients, and when it comes to fish, he uses a lot of Japanese techniques like yubiki* and seasoning like ayu gyosho (sweetfish sauce) to achieve this. That's another reason he values his relationship with True World Foods. "With them, not only do I have confidence in my supplies, but also it's important to have someone that understands fish and what works. The day starts with Yuji calling me up to tell me what's good, and tips on using it, and then I come up with my idea on doing something with that." Stepping foot in the restaurant and observing the energetic hustle and bustle, one thing is for sure, and that is the relationship seems to be working like a charm, where it always ends with a happy grin on the faces of his customers.

*Yubiki is a technique to prepare fish skin by pouring hot water and chilling it right away. In fish preparation, it is often used for maximizing the unique texture of fish skin.

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THE KURAMOTO -VOL 23-

THE SHOCHU LEADING THE INDUSTRY

SANWA SHURUI CO., LTD.

Shochu is a type of spirit that can be made from various base ingredients such as sweet potato, rice, barley, buckwheat, and brown sugar and currently, the popularity of the drink surpasses that of sake in Japan. One of the most widespread shochus among Japanese is "Iichiko" made by Sanwa Shurui Co., Ltd. Located in Oita Prefecture in Kyushu Island where most of the shochu makers converge, Sanwa Shurui created this premium shochu in 1979 by applying their sake brewing technique for distilling and utilizing locally grown barley. Made from 100% barley, Iichiko has a unique, sweet and nutty aroma.

Producing the best quality shochu is the primary concern of Sanwa Shurui. To achieve this mission, they take advantage of the rich natural resources that their local environment provides, optimal climate for distilling shochu, and their craftsmanship that has been handed down for years. There are currently four types of Iichiko available in the U.S. Silhouette has been the beloved standard of the brand since 1986. Seiun is a new blend that was developed exclusively for American consumers. Kurobin is a rich and deep flavored blend of unprocessed shochus packaged in a unique, Japanese style ceramic bottle. Finally, the Frasko is Iichiko's most premium, highest quality shochu, boasting a gorgeous aroma reminiscent of a fragrant daiginjo sake.

The beauty of Iichiko is its versatile drinking styles. It's great with traditional preparations like mizuwari (mix with cold water), oyuwari (mix with hot water) and on-the-rocks, yet it also blends seamlessly with juices, teas, or sodas for an endless number of refreshing cocktail possibilities. You would be amazed with how well Iichiko pairs with various foods, not only with traditional Japanese foods but with western foods as well. The local delicacies from Oita Prefecture are heavenly partners with Iichiko, such as Bungo beef (premium beef from the area), ryukyu (thinly sliced fish marinated in special soy sauce mix), and chicken karaage (Japanese fried chicken originating in the area). Whichever Iichiko you choose and whichever style you try, it is sure to amuse your palate.

Sanwa Shurui Co., Ltd
2231-1 Yamamoto, Usa-shi Oita
879-0495 JAPAN
TEL +81-978-32-1431
www.iichiko.co.jp/en

THREE THINGS YOU SHOULD KNOW ABOUT IICHIKO

Pairs Well With a Variety of Foods

Shochu tends to be great with food, but Iichiko particularly has a bold and rich flavor that pairs exquisitely with any kind of food. It is needless to say Japanese foods are perfect accompaniments but even heavily seasoned western foods go with the shochu. This is one of the reasons why Iichiko is so popular in Japan.

Many Ways to Drink it

There are endless ways to enjoy Iichiko. The three classic preparations are mizuwari, oyuwari and on-the-rocks. Additionally Iichiko can be used in numerous cocktails with juice, tea, soda or fruit. Try adding chopped up pieces of your favorite fruits (grapefruit, lime, strawberry, pineapple, etc.) to chilled Iichiko Seiun for a refreshing Seiun Fruit Mix Cocktail.

Easy to Drink, Easy on the Body

Not only is Iichiko tasty, smooth and easy to drink, it is also easy on the body. Shochu is distilled alcohol so there is no sugar and almost all of the calories are from alcohol. Also compared to other distilled alcohols like whiskey or vodka, shochu has the fewest calories. If you drink Iichiko mixed with water, juices and other mixers you can reduce the alcohol content of your drink, making it easy on your body.

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Four Different Junmai Daiginjo with Solid Craftsmanship

TATENOKAWA, Inc. produces only junmai daiginjo class sake, whose rice-polishing rate is higher than 50%. By controlling every single aspect of sake making from harvesting ingredients to brewing, we strive to craft refined sake that appeals to both sake beginners and sake connoisseurs while exploring a wide spectrum of junmai daiginjo flavors. Here are four sakes that we are proud to introduce to the U.S. market this fall. We hope you enjoy them and appreciate our craftsmanship.

Jumpei Sato, 6th generation president, TATENOKAWA, Inc.

SWEET DRY

TATENOKAWA 18

The number "18" in the name refers to the rice-polishing rate, indicating that the sake rice is polished until 18% of its original size remains. 18% is one of the highest rates in the industry, and TATENOKAWA 18 has an amazingly refined, clean flavor. It is made from prestigious Yamadanishiki rice, which tends to produce a sweet aroma and flavor. However, TATENOKAWA 18 keeps the sweetness moderate by using only the finest part of the sake in the pressing process called "nakadori," resulting in a beautiful balance of clear texture and refreshing aroma. It's recommended to enjoy it chilled as an aperitif or digestif, but its clean flavor can also accompany light, refreshing foods.

SWEET DRY

TATENOKAWA Dakuryu

This unfiltered, nama (fresh), sparkling nigori sake is made from Yamadanishiki rice with a 50% rice-polishing rate. Fermentation is still going on inside the bottle, utilizing the same method as with champagne, and this makes its bubbles really tiny, delicate and elegant as well as pleasing in your mouth. The small, filtered hole on top of the cap allows the microorganisms inside the sake to breath and controls the degree of sparkling, keeping the perfect fizz all the time. It's relatively drier than standard nigori sake and best enjoyed chilled as an aperitif. It's a perfect sake for toasting.

SWEET DRY

TATENOKAWA 33

Made from locally grown Dewasansan rice, TATENOKAWA 33 embodies the brewery's standard flavor. It has a sharp texture and pleasant fruity aroma from the rice variety. The 33% rice-polishing rate gives it a nice rice flavor and a touch of sweetness, making it very easy to drink for even those who have not tried sake or who do not like sake based on previous experience. Having some similar features to wine, it's considered to be a good introductory sake for wine lovers. Though it's recommended to be enjoyed chilled or at room temperature on its own, it also goes very well with certain types of foods, including salad, dessert, and seafood dishes like sashimi, sushi and meuniere.

SWEET DRY

TATENOKAWA 50

TATENOKAWA 50's special feature is its balance of clean flavor and substantial rice flavor. With a 50% rice-polishing rate and made from locally harvested Dewasansan rice, known for producing aromatic and smooth sake, it might feel dry yet soft on your tongue, however, thanks to the "nakadori" technique which utilizes only the finest part of the sake in the pressing process, it successfully keeps the aroma subtle and highlights a refreshing taste, making it the perfect accompaniment to meals. Junmai daiginjo sake is usually paired with lightly seasoned dishes, but TATENOKAWA 50 complements meat and strong flavored dishes as well. Best enjoyed chilled or at room temperature.

TATENOKAWA, Inc. 27 Yamadate, Sakata-shi, Yamagata, JAPAN 999-6724 / contact@tatenokawa.jp / www.tatenokawa.jp. Distributed by NY Mutual Trading, Inc. www.nymtc.com

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Shochu: Everyday Food's True Companion

The sweet potato based shochu, Kuromaru, makes a perfect harmony with the slightly sweet and tart *Sauteed Sweet and Sour Pork*. For shochu beginners, Oh! Taisho offers shochu flights, where you can choose any three shochus from the list for only $12 so you can find the shochu that fits your palate best.

Back in the early 90s Yakitori Taisho, in the East Village, was one of the first places to open in NY that showcased some everyday Japanese food to New Yorkers when Japanese food was still pretty much only known for sushi. Both, Yakitori Taisho and its second location a few doors down, Oh! Taisho today have long lines of customers waiting along St. Marks to savor yakitori, a commoners' cuisine where meats and veggies are grilled on skewers. However, yakitori's popularity was not the only thing owner, Mr. Kenji Mizogami had foreseen when he opened his restaurants., having an extensive shochu list was also a priority. Mr. Mizogami and Executive Chef, Mr. Maekawa Noriyuki explain how shochu is an integral part of everyday Japanese cuisine.

When did you start carrying shochu and Kuromaru?
Mizogami: I started carrying it about 3-4 years ago because I knew then that the next trend in drinks, after sake was going to be shochu. So I started building our selection pretty early on. We've had Kuromaru since we opened Oh! Taisho because it was always one of the best sellers.

What do you think is the secret behind Kuromaru's popularity?
Maekawa: Because it has a slight sweetness which makes it very easy to drink. It's fairly approachable for westerners, too who may be more familiar with wine because of its fruity aroma. At the same time, it is made with black koji and has a very solid core, so it's great for men who like drinks that have presence, but popular among women, too, because there is a delicateness to the taste.

What do you think Kuromaru goes best with here?
Maekawa: I think its sweet aroma will go well with our *Sauteed Sweet and Sour Pork*. But I think shochu in general goes with the everyday foods in Japan. A commoners' eatery, like this one, has many kinds of items, from light foods like sashimi to oilier foods like pork belly. Because you go back and forth on these dishes, you want something that cleanses your palate each time. The hint of the sweet potato in Kuromaru is not only refreshing, it also enhances the taste of everything too.

What is the best way to drink Kuromaru?
Maekawa: On the rocks or straight, for sure. The aroma is everything to the potato shochu. You don't want to disturb its aroma by mixing it with anything.

How does shochu fit in with your theme?
Mizogami: When I opened Yakitori Taisho, I wanted to create a place that felt just like something I would find in my hometown in Japan, a place where you did not have to have a lot of money to enjoy a cup of shochu. Where else can you eat a little something for a little more than a $1? Here you can drink a cup of shochu and just have one skewer to snack on if you want. Shochu fits into that perfectly. One bottle goes a long way because you can mix it with water, oolong tea and such to enjoy it many ways.

Yakitori Taisho
5 St. Marks Pl.
New York, NY 10003
TEL: 212-228-5086

Oh! Taisho
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TEL: 212-673-1300

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Crafting Tokubetsu Junmai Sake "Yamada Nishiki"

Episode 2: Growing Rice #2

In this second installment of the crafting of Ozeki Sake's Tokubetsu Junmai Yamada Nishiki, we discuss "shussui" or the emergence of the rice's ears. After the "nakaboshi" process when farmers drain water from their rice fields, preparation is finally made for the appearance of the rice's ears.

Shussui takes place around August 25, and during this period the farmers begin "hogoe" or the ear fertilization. However, this is not just a matter of simply providing fertilizer to the rice. Things like the rice's growth condition and the quantity of nutrients (nitrogen) stored up by the rice itself must be checked to closely control the amount of fertilizer. This amount is decided by measuring the size of the panicle hidden in the rootstock, the rice plant's height, the color of the leaves and the leaf sheath's iodine response.

Hogoe influences sake taste greatly. If too much fertilizer is given, the rootstock grows too large, and the rice will become too rich in protein, which should be avoided for brewing excellent sake. On the other hand, with too little fertilizer the rice ends up too thin and it becomes hard to bring out the essential quality of Yamada Nishiki rice.

Hogoe is conducted twice, coordinated with the ear's growth stages, first at 20 days before ear emergence and second at 10 days before ear emergence. In order for the roots to completely absorb nutrients during this time, water is again flowed into the dry rice fields that have undergone nakaboshi, but a shallow watering is maintained so that oxygen can be delivered to the roots.

Through this painstaking and technically demanding fertilization process, the rice plant will display strong ears. Even after the ears appear, the farmers remain careful about watering by alternating between draining the field and filling it with new water, which allows oxygen to get to the soil's roots. While maintaining a healthy condition, the farmers wait in anticipation for the ears to mature.

(Continued in the next issue)

Ozeki Sake (U.S.A.), Inc.
TEL. 831-637-9217 / www.ozekisake.com

Distributed by JFC International, Inc.
TEL. 908-525-4400 / www.jfc.com

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

GROCERY

M2M Broadway & 114th
2935 Broadway (bet 114th & 115th St.) 212-280-4600 — Japanese

Dalaobu*
12 E 47th St (bet 3rd & Lexington Ave.) 212-7597380 — Japanese

Katagiri & Co.,Inc*
224 E 59th St (bet 2nd & 3rd Ave.) 212-755-3566 — Japanese

Saarise Mart Midtown*
12 East 41st St (bet 5th Ave. & Madison Ave.) 646-380-8280 — Japanese

Yagura
24 E 41st St (bet Madison & 5th Ave.) 212-679-9777 — Japanese

H Mart Han Ah Reum
25 W 32nd St (bet 5th Ave. & Broadway) 212-695-3216 — Korean

Woorijip
12 W 32nd St (bet 5th Ave. & Broadway) 212 244-1115 — Korean

Japan Premium Beaf
57 Great Jones St. (bet Bowery & Lafayette) 212-260-2333 — Other

JAS Mart*
35 St Marks Pl (bet. 2nd & 3rd Ave.) 212-420-6370 — Japanese

M2M E Village*
200 E 11th St (at 3rd Ave.) 212-353-2656 — Japanese

Suerise Mert Astor Pl.*
4 Stuyvesant St 2 Fl (bet 9th St. & 3rd Ave.) 212-598-9040 — Japanese

Tokyo Mart*
91 Mulberry St (bet Bayard & Canal St.) 212-962-6622 — Japanese

Pearl River Mert*
477 Broadway (bet Grand & Broome St.) 212-431-4770 — Chinese

Saarise Mart SoHo*
494 Broome St (Wooster St. & W Broadway) 212-219-0033 — Japanese

Midoriya*
167 Ninth St Brooklyn NY 11211 718-596-4490 — Japanese

Family Market*
29-15 Broadway Astoria, NY 11106 718-956-7925 — Japanese

H & Y Marketplace
150-51 Northern Blvd Flushing NY 11354 718-461-1511 — Korean

H Mart Northern 156
156-40 Northern Blvd Flushing NY 11354 718-661-0005 — Korean

H Mart Northern Blvd.
141-40 Northern Blvd Flushing, NY 11354 718-358-0700 — Korean

H Mart Union
29-02 Union St Flushing, NY 11354 718-445-5658 — Korean

H Mart Williston Park*
400 Hills Ave Williston Park NY 11596 516-653-0270 — Korean

H Mart Woodside
58-18 Woodside Ave Flushing NY 11377 718-446-0759 — Korean

Sakara-ya
73-05 Austin St Forest Hills NY 11375 718-268-7220 — Japanese

H Mart Great Neck*
435 Great Neck Rd Great Neck NY 11021 516-482-3113 — Korean

Nare Japanese Foods*
165A Main St Port Washington NY 11050 516-883-1636 — Japanese

Shin Nippon Do*
53 Main Ave Roslyn Heights NY 11577 516-625-1614 — Japanese

DAIDO
522 Mamaroneck Ave White Plains NY 10605 914-948-6735 — Japanese

DS Seafood
14-16 North Central Ave. Hartsdale NY 10530 914-946-9065 — Japanese

Fuji Mart Scarsdale*
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H & Y Marketplace
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Kam Sen Foods*
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NIJIYA Market*
18 N Central Ave Hartsdale NY 10530 914-949-2178 — Japanese

Dishabo*
283 Halstead Ave Harrison NY 10528 914-835-4380 — Japanese

Asian Market*
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H & Y Marketplace
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H Mart Cherry Hill
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H Mart Englewood
25 Lafayette Ave Englewood NJ 07631 201-871-8922 — Korean

H Mart Little Ferry
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H Mart Ridgefield
321 Broad Ave Ridgefield, NJ 07657 201-943-0100 — Korean

Mitsawa Marketplace*
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Ridgewood Fisheries
30 Prospect St Ridgewood NJ 07450 201-670-0882 — Japanese

Fuji Mart Connecticut*
1212 Putnum Ave. Old Greenwich CT 06878 203-698-2107 — Japanese

Million Asian Market
15 Orange St New Haven CT 06510 203-782-1234 — Other

Maido*
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Tokyo Japanese Store
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SAKE

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313 Columbus Ave (bet 74th & 75th St.) 212-877-4040 — Sake/Shochu

Garnet Wine & Liquors*
929 Lexington Ave (at 68th St.) 212-772-3211 — Sake/Shochu

Mister Wright*
1533 3rd Ave (bet 85th & 86th St.) 212 722-4584 — Sake/Shochu

Ambassador Wine & Spirits*
1020 2nd Ave (at 56th St.) 212-421-5078 — Sake/Shochu

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Landmark Wine*
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MJK liquor
161 3rd Ave (bet 15th and 16th St.) 212-475-8160 — Sake/Shochu

Union Square Wine & Spirits*
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LE DU WINES
500 Washington St (at Harry St.) 212-924-0999 — Sake

Astor Wines & Spirits
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SAKAYA*
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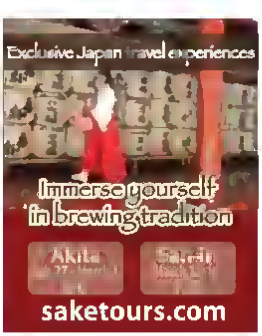

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.) 212-522-7770 — Sake/Shochu

East Village Wine
163 Stanton St (bet. Attorney & Clinton St.) 212-358-7700 — Sake

New York Wine Exchange
5 Broadway (bet. Battery Pl. & Morris St.) 212-422-2222 — Sake/Shochu

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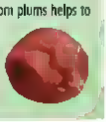

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SAKE & THE CITY

Nanbu Bijin
In Japanese Subculture

By Chizuko Niikawa-Helton
Kikisake-shi/Sake Sommelier & Founder of Sake Discoveries, LLC.

One of the unique things about Japan is its rich culinary culture of fermentation. From miso to soy sauce, and natto to sake, many Japanese staples, delicacies and seasonings are a product of fermentation. So much so that is has become a theme of manga (graphic novel). When the process of sake production was portrayed in a manga, it was none other than Nanbu Bijin's exemplary sake-making that was used to create the riveting episode. It was such a sensational hit among the manga generation, that Nanbu Bijin's sales multiplied, making Nanbu Bijin's Tokubetsu Junmai and Junmai Daiginjo virtually impossible to purchase in Japan today. So if you run into a bottle, make sure to get it.

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Let's Eat the Season

-Mushrooms-

As autumn arrives, the earthy taste of mushrooms will enliven your table. Portabello, porcini, oyster, chanterelle, eryngii—so many varieties are available during this season, and they are all flavorful. Japanese mushrooms such as shiitake, enoki, shimeji, maitake, and matsutake are now available in New York, and they will help you bring Japanese flavor to your autumn dishes very easily. Rich in fiber, minerals, and vitamins B and D as well as low in calories, mushrooms are the ultimate healthy ingredient. They also contain guanylic acid, a component of umami (savoriness), so Japanese people use mushrooms as one of the ingredients in dashi broth. This month, Misako-sensei takes full advantage of mushrooms to create *Seasoned Rice with Mushrooms*. You can use any mushrooms you like—some mushrooms have nice aromas, some have good textures, and some are flavorful. Misako-sensei's twist here is bacon, which adds a nice kick to the dish.

Seasoned Rice with Mushrooms

[INGREDIENTS] (Serves 3–4)

- ❒ 2 1/2 cups Japanese rice
- ❒ 3 cups mushrooms of your choice (shiitake, shimeji, maitake, oyster, etc.)
- ❒ 3 strips bacon
- ❒ 1 1/2 tsp salt
- ❒ 1 tbsp sake
- ❒ 1/4 cup finely chopped scallions
- ❒ 3 cups water or dashi*
- ❒ 1 tbsp soy sauce
- ❒ 1 tbsp mirin

*Kombu kelp-based dashi broth goes well with mushrooms because the umami is multiplied when the glutamic acid (a component of umami) in kombu kelp and the guanylic acid in mushrooms are combined.

[DIRECTIONS]

1. Clean mushrooms.
2. Cut bacon into thin strips.
3. Rinse rice.
4. Put water or dashi, rinsed rice, mushrooms, bacon, salt, soy sauce, sake, and mirin into a pot
5. Mix well and turn on the cooker switch if using a rice cooker. For stove top, cover pot and bring to boil over medium heat. Reduce to low heat and simmer 25 minutes or until water is absorbed. Turn off heat and let stand for 20 minutes.
6. Sprinkle some scallions before serving.

Tip: High-quality, recently harvested ("new crop") rice tastes absolutely delicious as is. You can get this at most Japanese grocery stores. Look for the "new crop" sticker on the package.

MISAKO SASSA *Japanese cooking instructor/food consultant*
Misako teaches authentic Japanese cooking focusing on simple, delicious, and healthy home-style cooking using seasonal and local ingredients.
Website: Japaneseculinarystudionyc.com
Cooking video: ny1page.com

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The milky white soup is bursting with the flavor of the ingredients. It's exceptionally compatible with the super-thin, straight noodles which have a firm bite and abound with the taste of wheat.

An exquisite combination of savory umami of bonito and rich, bold flavor of pork bone soup. The thick and flat noodles, made from specially selected wheat flour, can be used for ramen or tsukemen (dipping noodles)

Myojo Shang Tang Soup
(Business use / Order to JFC)

The highest quality "MYOJO Shang Tang Soup" boast unsurpassed umami. This product is good not only for Japanese and Chinese cuisines like ramen soup, gyoza, fried rice... but also for a wide variety of uses including Asian and Western cuisines. This product is made in U.S.A.. We guarantee a steady supply. Available only at JFC.

Distributed by JFC INTERNATIONAL INC 55 Wildcat Way, Lindan, NJ 07036 TEL: 908-525-4400 / www.jfc.com

"Bringing Out The Best In You."

Beauty Advisor of the Month: Takashi at RH Plus Salon

What is your salon known for?
We've always been known as a pioneer in Japanese straight perm, but recently, Digital Perm has become more popular. Solutions for digital perms are always being updated, and we use the latest solution straight from Japan which is a lot more gentle on hair and lasts longer.

What is your strong suit?
I am pretty well rounded in terms of skill, but I think I am especially good with cutting and creating an elegant look whether it's for short or long hair. I like creating the perfect balance between hair style and the face of the individual. It's all about how to bring out the best feature of the individual.

How do you achieve that?
In the very short amount of time greeting our customers, we have to observe what they are wearing and their sense of style. At the same time, I also try to engage in a casual conversation to learn more about the individual's lifestyle, all the while thinking to myself 'what would suit this individual best.'

Do you see any new hair trends in NY today?
New Yorkers are less caught up with what's trendy and instead they go for what looks best on them. But in general, as autumn approaches and our clothing gets heavier, we want to make our hair have a little weight, too. The way to do this is to use conditioner on the hair ends.

RH Plus Salon
805 3rd Ave. (bet. 49th & 50th Sts.), 2nd Fl.
New York, NY 10022
TEL. 212-644-8058 / www.rhplusny.com

Beauty & Health Tip
from Takashi

What goes into your body is very important to your hair. When my diet is in disarray, I can feel it in the health of my hair where the hair actually gets thin. I am really into eating a lot of soy products like tofu and natto (fermented soy bean) these days. Since I started, I have seen a significant improvement in the health of my hair where it's definitely silkier and thicker. But continuation is the key. It takes about a month to see the effects. Make sure to stir the natto a lot because this activates the important enzymes. Add scallions to natto because it just makes it taste really good. Another product I recommend is Biotin which is a supplement that can be purchased in any supplement store.

Become Beautiful with Bone Therapy

We can make your face beautiful, slim, and well shaped

The new technique developed in Korea, Bone Therapy has finally come to New York. Providing a direct stimulus to the bones and muscles, it improves blood circulation and removes wastes products from the bones and joints. In this way the face becomes smaller and imperfections in shape are removed.

24 salons in Korea and 4 in Japan

Additionally, using bone therapy techniques troublesome spots on your body can be corrected and beautified.

Unequal Face care Face Reduction Care Body-line Care Pelvis Care Arms Care
Back Care Hip & Pelvis Care Belly Muscle Care Thigh Thinning Care Body Weight Care
Curved Legs Care Breast Care

Bone Therapy has become a hot topic in the Japanese media, and has become incredibly popular in Japan.

See the website for details
www.beautymade.com/en/

YAK SON HOUSE 38 W. 32nd St. #601 New York, NY 10001 Tel: 212-564-7474

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas.
C Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

HAIR SALON

Upper West — Hoshi Coupe III
2901 Broadway (at 109th St.) | F $40- M $40-
212-663-0460

Upper East — Giovanni-Sacchi
1364 Lexington Ave. (bet. 90th & 91st St.) | F $50- M $30-
212-860-5557

Upper East — Michi*
201 E. 60th St. (bet. 2nd & 3rd Ave.) | F $75- M $50-
212-752-9223

Upper East — Tokuyama Salon*
230 E. 83rd St. (bet. 2nd & 3rd Ave.) | F $80- M $45-
646-666-8565

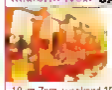
Upper East — Tomoko Shima Hon Salon*

A comfortable and private atmosphere in the Upper East. Their stylists are highly reputable for high techniques and extensive knowledge to treat any hair types as well as Japanese Straightening Perms. Wedding hair & make-up service also available. C
171 E. 82nd St. (bet. 3rd & Lexington Ave.) | F $69 M $55-
212.722-8828 www.tomokoshima.com

Midtown West — Midoma Salon-Gallery
545 8th Ave. (bet. 37th & 38th St.) | F 100- M 100-
917-432-2697

Midtown West — Mingle Salon New York
10 W. 55th St. 2 Fl. (bet. 5th & 6th Ave.) | F $80- M $70-
212-459-3320

Midtown West — Mitzu
57 W. 57th St. #1204 (at 6th Ave.) | F $145 M $115
212-957-5360

Midtown West — SALON VIJIN*

From fabulous cuts to spectacular esthetic straights, perms and colorings. Salon Vijin leads the way in hair styling and care for the future. Weekdays 10am-7pm, weekend 10am-6pm. Appointment recommended.
10 Rockefeller Plaza, Concourse Level | F $64 M $57
212-654-0964 www.salonvijin.com

Midtown East — Eiji International
601 Madison Ave. 5 Fl. (bet. 57th & 58th St.) | F $125- M $80-
212-838-9454

Midtown East — Hon Mates Midtown*
114 E. 40th St. (bet. Lexington & Park Ave.) | F $60 M $55
212-986-2630

Midtown East — HEARTS New York Salon

When customers visit a new hair salon, they want the best possible technology and service. To fully satisfy the customers needs, the salon offer delicate Japanese hair cut techniques, sensitive customer service and cutting edge Japanese technology like the Airwave.
40 E. 56th St. 2nd Fl. (Park & Madison Ave.) | F $70 M $55
212 810-8500 www.heartsny.com

Midtown East — Hisako Salon*
141 E. 47th St. 2 Fl. (bet. 3rd & Lexington Ave.) | F $60 M $45-
212-964-7640

Midtown East — Manish*
231 E. 53rd St. (bet. 2nd & 3rd Ave.) | F $45- M $35-
212-755-2623

Midtown East — Momotaro*
22 E. 49th St. 2 Fl. (bet. Madison & 5th Ave.) | F $70- M $60-
212-758-9392

Midtown East — RH Plus Salon*
RH+
Try the newest perm technology ex from Japan, the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm. Combination. Also try Smoothing Solution Cashmere Luminance which smoothes hair effectively. C
905 3rd Ave. 2 Fl. (bet. 49th & 50th St.) | F $60- M $50
212-644-9060 www.rhplusny.com

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park Ave. and Madison Ave.) | F $67 M $71-
212-861-4744

Midtown East — VARTALI SALON
48 East 57th St (bet. Park&Madison Ave.) | F $85 M $70
212-935-4640

Midtown East — Wave 55 Hon Salon
1059 2nd Ave. (bet. 55th & 56th St.) | F $60- M $50-
212-355 7399

Chelsea — Cowlicks Japan*
Cowlicks
We offer a mellow alternative to the salon environment. We offer a wide range of services: styling, color, perms and Japanese straightening. In addition, we can set your hectic days by offering full body shiatsu to help you relax.
137 W. 19th St. (bet. 6th & 7th Ave.) | F $60- M $55-
212.967.2123 cowlicksjapan.com

Chelsea — Hisako Salon*
183 7th Ave. (bet. 20th & 21St.) | F $55- M $45-
212-989-2233

Chelsea — Hoshi Coupe I
258 W. 19th St. (bet. 7th & 8th Ave.) | F $50- M $50
212-255-0770

Chelsea — Kee Shigematsu
256 W. 15th St. (bet. 7th & 8th Aves.) | F $60- M $60-
646 234 1134

Chelsea — KIWA Salon*
234 W. 27th St. (bet. 7th & 8th Ave.) | F $55 M $55
212-620-3646

Chelsea — Tomoko Shima Downtown*

Tomoko Shima's 2nd hair salon boasts a contemporary design with white brick walls and white styling chairs. Shima also uses Japan's top brand Davines and Un-te-Eu other apy products which are eco-friendly and free of sulfates, parabens, gluten and ammonium chloride.
235 W. 14th St. (bet. 7th & 8th Ave.) | F $65 M $50-
646-438-9277 www.tomokoshima.com

Gramercy — Hon Mates Union Square
23 E. 17th St. (bet. Broadway & 5th Ave.) | F $55 M $50
646-692-4750

Gramercy — Hayato New York*
125 E. 23rd St. 2 Fl. (bet. Lexington & Park Ave.) | F $60- M $60-
212-673-7373

West Village — YUI Salon*

YUI Salon features the effortless stylists from NY Fashion Week. Fall/Winter 2009 Collection and Spring/Summer 2010. Our friendly staff revives your hair and finishes up in a beautiful style. Cut, color, Japanese straight perm and head spa are always popular.
323 W. 11th St. (Greenwich & Washington) | F $70- M $60
212-647-9303 www.yuisalon.com

Renew your skin in 90 minutes!

~Let us help magnify your natural beauty within~

Try Our Lymphatic Drainage Technique To Remove

Wrinkles · Sagging skin · Swelling · Fat Cellulite · Blemish · Pimples · Shoulder stiffness

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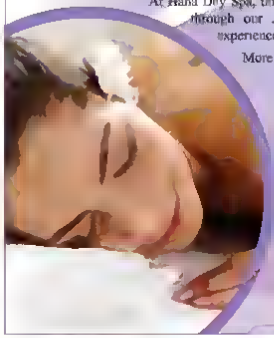
Lymphatic Drainage is the process in which lymphatic fluids are circulated throughout the body to remove toxins and waste build-up. It will not only perk up your skin condition dramatically, but it will also improve your health. It is a time-proven massage technique that delays the aging process of skin by stimulating lymphatic circulation.

At Hana Day Spa, this French-born beauty science is delivered through our Japanese aestheticians with 30 years of experience.

More info **www.hanadayspa-ny.com**



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info@hanadayspa-ny.com

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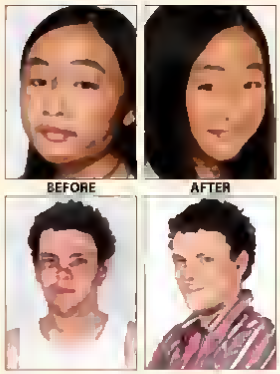

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West Village **Hair Mode**
47E 6th Ave (bet. 11th & 12th St.) | F $50 M $50
646-391-8124

West Village **SEI-TOMOKO W4**
142 W 4 th St (Washington Sq Pk & 6th Ave) | F $35- M $35-
212 477 5475

East Village **009**
315 E 9th St (bet. 1st & 2nd Ave.) | F $80 M $50
212-677-2020

East Village **Amparsaad**
242 E 4th St (bet Ave A & B) | F $60 M $50
212-228-3450

East Village **Olala***
149 Ave A (bet 9th & 10th St.) | F $50- M $45-
212-777 6252

East Village **Hair Date**
325 Bowery (bet 2nd & 3rd St.) | F $50- M $45
212-228-8361

East Village **Hair Mates Oowatown***
13 3rd Ave (bet 7th & St. Marks Pl.) | F $45- M $40-
212 777 4612

East Village **Hoshi Coupa II**
214 E 9th St (bet. 2nd Ave. & 3rd Ave.) | F $45- M $40
212-505-0383

East Village **i Salon***
77 E 10th St (bet 3rd & 4th Ave.) | F $45- M $40
212-505-0537

East Village **K2 Salaa***
215 E 10th St (bet 1st & 2nd Ave.) | F $65- M $50-
212 260-5198

East Village **Kiyoro Salaa***
15 E 12th St 2nd Fl (5th&Un versity) | F$70 M$65
212-414-4488

East Village **Pirka Salaa***
233 E 4th St (bet Ave A & B) | F $30 M $50
212-673-0203

East Village **O Hair***
19 Bleecker St (bet Bowery & Lafayette St.) | F $68- M $55-
212 614-6728

East Village **Radga Salaa**
253 E 10th St (bet Ave A & 1st Ave.) | F $45- M $45-
212 777 3343

East Village **SEI-TOMOKO 02**
126 E 4th St (bet. 1st & 2nd Ave.) | F $35- M $35-
212 473-3320

East Village **SEI-TOMOKO E13**
240 E 13th St (bet 2nd & 3rd Ave.) | F $35- M $35-
212 533-9613

East Village **Shizea**
527 E 9th St (Bet. Ave. B & C) | F $95 M $95
212-777-2125

East Village **Takamichi Hair***
35 Great Jones St 7 Fl (Bowery & Lafayette) | F $100- M $95-
212 420-7979

East Village **Ueno Salon***
406 E 9th St (bet. Ave. A & 1st Ave.) | F $95- M $90-
212 505-7773

East Village **Ya-C Salaa***

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles, and highlights individual customer's personality. A combination of Japanese Straight Perm and cut is $300 & up. Student discount available.

225 E 5th St (bet 2nd & 3rd Ave.) | F $75 M $75
212-529-0355 www.ya-salon.com

Soho **Lotus Salaa North Moore**
34 North Moore St. (bet. Varick & Hudson St.) | F $100 M $80
212-219-3539

Soho **Salaa Musa**

Masterminded by the owner and a veteran stylist Bushi Yoshimura, Salon Musa has finally opened its doors in Soho, New York. The salon offers photonic nenal Japanese style cutting techniques as well as color and perm treatments in a relaxing atmosphere.

15F Sullivan St (bet W. Houston & Prince St.) | E $75- M $60
646-484-6033 http://salonmusa.com

Tribeca **Lotus Salaa Princa St.**
7 Prince St (bet Bowery & Elizabeth St.) | F $80 M $65
212 219-9293

Brooklyn **Commune Salon & Gift**
191 Grand St. (bet. Driggs & Radford Ave.) | F $60 M $50-
718-384-7412

Long Island **LI Wave**
18 Haven Ave Port Washington NY 11050 | F $40 M $30
516-883-2040

Westchester **Akane Saloa**
7 E. Hartsdale Ave Hartsdale, NY 10530 | F $55 M $45-
914-946-0216

Westchester **Hair Studio NAKA***
267 Halstead Ave Harrison NY 10528 | F $65 M $55-
914-835-0045

Westchester **Hiro's Hair Salon***
280 Railroad Ave Greenwich CT 06830 | F $60 M $50
914-921-3339

Westchester **Momotaro***
2 Spencer Pl. 2 Fl Scarsdale NY 10583 | F $60 M $50-
914-472-5897

Westchester **Salaa Susen**
19 E. Hartsdale Ave Hartsdale, NY 10530 | F $40 M $30
914-946-7475

New Jersey **Akana Salon***
2024 Center Ave Fort Lee NJ 07024 | F $40 M $30-
201 461 3644

New Jersey **Katsuko Salon***
2039 Lemoine Ave Bsmt Fort Lee NJ 07024 | F $60 M $40
201 585-9690

New Jersey **Michi Beauty Salon**
585 River Rd Edgewater NJ 07020 | F $50 M $40-
201-941-1688

New Jersey **Salaa Toma**
1617 Parker Ave Fort Lee NJ 07024 | F $60 M $45
201 346-0501

New Jersey **Tosh Hair Suprama***
1350 Lemoine Ave Fort Lee NJ 07024 | F $45 M $40
201 461-5642

SPA

Midtown West **Excy Lasai Hair Removal***
147 W 35th St (bet Broadway & 7th Ave.) | Upper Lip $50
212 695-1980

Midtown West **Nihon Oay Spa**
15 W 44th St 10 Fl (bet 5th & 6th Ave.) | $40
212-575-7692

Midtown West **Purest Laaai**
25 W 39th St 9th Fl (bet. 5th & 6th St.) | Upper Lip $45
212-302-9038

Midtown West **SHIZUKA New York**
7 W 51st St 6th Fl. (bet 5th & 6th Ave.) | $65
212-644-7400

Midtown East **Hana Oay Spa***
20E E 60th St (bet. 2nd & 3rd Ave.) | $110- /h
212-644-4987

Midtown East **MOONFLOWER SPA***
5 E 41st St 3 Fl (bet. Madison & 5th Ave.) | $75 /h
212-863-8728

Midtown East **OLIVE TREE SPA***
244 Madison Ave (bet. 37th & 38th St.) | body $110/60min
212-867-0656

Korea Town **Aura Wellness Spa**
49 W 32nd St (bet. 5th Ave. & Broadway) | $120-
212-685-8559

Korea Town **YAK SON HOUSE***
38 W. 32nd St. 601 (Broadway & 5th Ave.) | $150-
212 5697474

Chelsea **Fabylous Living**
145 W 28th St 9 Fl (bet 6th & 7th Ave.) | Colonic $100
212 279-0558

Chelsea **Mist Beauty**
145 W 28th St 3 Fl (bet 5th & 7th Ave.) | Facial $45-
212-643-3447

Chelsea **New York Electrolysis**

Offering comprehensive electrolysis treatment by highly trained Japanese electrologist with 10+ years of experience. Electrolysis is the only proven method of permanent hair removal. Call for free consultation. You have nothing to lose but your unwanted hairs!

19 W 21st St #904 (bet. 5th & 6th Ave.) | $50- /15min
917 210-4388 ext 101 www.electrolysisny.com

Chelsea **Supple Spa**
55 W 19th St. 2 Fl (bet 5th & 6th Ave.) | $65 /h
212 929-5946

East Village **TAMAGO Skincare**
230 E 13th St (bet. 2nd & 3rd Ave.) | $48 /h
212 505-1599

Lower Mhn **Corsaa Beauty Center**
121 Baxter St (bet. Canal & Hester St.) | $40 /h
212 941-7118

Lower Mhn **Facial Spa**
170-172 Canal St. (Mott & Elizabeth St.) | Facial $30/45min
212 925-5114

Lower Mhn **KSS BEAUTY SPA**
187 Centre St (bet. Canal & Howard St.) | Micro-Facial $30
212-966-9531

Soho **Spring Thyme Wellness Spa**
75 Nassau St (bet. John & Fulton St.) | $40-
212-385-4373

Queens **asta de doronka**
119-49 Union Tpk. Forest Hills NY 11375 | Whitening $50-
917-886-4004

Queens **Spa Castle**
131-10 11th Ave. College Point, NY 11356 | $35-
718-939-6300

Westchester **asta da doronko***
21 Lake St. White Plains NY 10603 | Lift up $50-
917-886-4004

New Jersey **Kiag SPA Fitaess**
321 Commercial Ave. Palisades Park NJ 07650 | $45
201-947-8955

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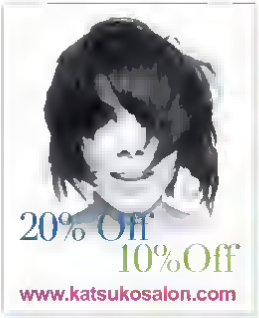
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1059 2nd Ave (bet. 55th & 56th St.)
212-355-7399 / www.wave55salon.com
Wave 55 Hair Salon Tue-Sat 11am-8pm, Sun 11am-6pm

The Japanese aesthetician provides optimal treatments tailored to the customer
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All treatments 20% OFF
Deep Pore Cleansing $95 → $76
First time only
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*Various other treatments are available.
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Mon-Fri 10am-9pm, Sat & Sun 10am-7pm
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Health Guide

Indicated prices are recommend treatment price.
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★ Chopsticks NY avai lable to pick up

SHIATSU

Yoer Tree Self — Upper West
501 Sammary Row (at Amsterdam Ave.) 212-678-4251 — $75 /60min

Eedo Seitai Shiatsu — Midtown West
241 W 30th St, 2nd Fl (7th & 8th Aves) 973-951-2339 — $80 /60min

Oseka Health Spa 46 — Midtown West
37 W 46th St, 3Fl(bet. 5th & 6th Ave.) 212-575-1303 — $120 /60min

Salon de Tokyo — Midtown West
209 W 57th St #1306 (at 7th Ave.) 212-757 2187 — $70 /60min

Dote Holistic Center — Midtown East
141 E 55th St 2E (bet. Lexington & 3rd Ave.) 212-697-9114 — Shiatsu

Suzuki Seitai — Midtown East

Correct your pelvic alignment to recover your health and prevent injury. At Do-in Center, this 60 minute seitai treatment, regularly priced at $200m is now being offered for $130. Also, buy a 10 treatment package and get 2 free treatments. Finally, a free pelvic assessment is available for first time customers. Please call to appointments. Open Monday through Friday 10am to 6pm and Saturday 3pm-6pm

141 E. 55th St. 2E (bet. Lexington & 3rd Ave.) 212-697-9114 www.do nse tai.com — Seitai

ease NY LLC — Midtown East
16 E. 41st St. #28 (bet. Madison & 5th Ave.) 212-661-5151 — $75 /50min

iDo Holistic Center* — Midtown East

The best nation for physical and mental wellness. Japanese massage spa. Do Holistic Center specializes in shiatsu, acupuncture, and herbal medicine to make your dreams of a healthy life come true. To new clients they are currently offering the Over-50% Off Massage Package which includes 30 minutes of herbal sauna and 60 minutes of massage (choice of Shiatsu, Deep tissue and Swedish massages) for $68 (reg. $140).

22 E. 49th St. (Madison & 5th Aves) 212-599-5300 — $68 /min

Keekodo Inc — Midtown East
211 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-980-0088 — $80 /60min

Cowlicks Japan* — Chelsea
137 W. 19th St. (bet. 6th & 7th Ave.) 212-367-2123 — $40 /30min

Kensy — East Village
229 E. 8th St. 2Fl. (2nd Ave. & Stuyvesant St.) 212-253-6171 — $45 /60min

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Howard's Beauty Salon — Lower Mhn
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Endo Seitai Shiatsu NJ — New Jersey
23 Kingsland St. 2 Fl. Nutley, NJ 07110 973-951-2339 — $80 /30min

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Herbal Fairy Spa — Upper East
225 E. 64th St. #7 (bet. 2nd & 3rd Ave.) 212-256-3688 — $80 /60min

Eileen Chen — Midtown West
119 W. 57th St. #511 (bet. 6th & 7th Ave.) 212-974-2980 — $100 /60min

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Amy Nature Center — Midtown East
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SeHe Naterol Health — Chelsea
1 Union Sq. W. #715 (at E.14th St.) 212-451-8281 — $30 /visit

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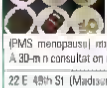

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22 E. 49th St. (Madison & 5th Aves) 212-599-5300 — Herbal Medicine

【meaning】 Excuse me, I'm sorry.
【usage】 Just like English "excuse me" it's used when asking a question to a stranger, calling after a person, and getting attention of others. You can also use it for expressing apology.

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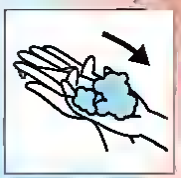

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LANGUAGE

Upper West — Your True Self
501 Sammary Row (at Amsterdam Ave.) — 212-678-4251 — Japanese

Midtown West — New York Japanese Language School

A native Japanese speaker who is also a J-pop magazine writer offers classes in midtown and downtown. Lessons are available in small groups, private and Skype. You can also take private lessons in Flushing and Mitsuwa Market Place.
257 W 39th St 14th Fl (bet. 7th & 8th Ave.) — 646-345-9777 — http://ny-japanese.com/ — Japanese

Midtown East — Amity Language Institute*
124 E 40th St #203 (btw Lexington & 3rd Ave.) — 212-697-8374 — Japanese

Midtown East — Hills Learning

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory materials or registration fees.
380 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.) — 212-551-7903 — www.hillslearning.com — Japanese

Midtown East — bac language institute, inc.*
366 Lexington Ave #300 (bet. 40th & 41st St.) — 212-697-2600 — Japanese

Midtown East — Japan Society
333 E 47th St (bet. 1st & 2nd Ave.) — 212-715-1258 — Japanese

Midtown East — Language House

We provide specialized Japanese instruction and offer 12 levels of small group classes, JLPT prep courses, private lessons (Skype available) and corporate programs. All instructors are certified native Japanese speakers with Master's in Language Ed.
211 E 43rd St #1105 (bet. 2nd & 3rd Ave.) — 212-949-5455 — www.languagehouse-nyc.com — Japanese

Midtown East — PC Tech*
317 Madison Ave #900 (at 42nd St.) — 212-808-4754 — Japanese

Midtown East — Rennert New York
216 E 45th St #7 Fl (bet. 2nd & 3rd Ave.) — 212-867-0700 — Japanese

Chelsea — ABC Language Exchange*
146 W 29th St #6E (bet. 6th & 7th Ave.) — 212 563-7580 — Japanese

East Village — NYCNDA

Provides immersion into the Japanese language and culture for children ages 0-5 years in a fun environment. Their activities include play music songs, crafts, games and story time. Visit their website for full details and additional programs! Daycare ages 3-5 years.
Visit by appointment only — 212-677-3252 — www.nycnda.com — Japanese

Chelsea — Tenri*
43A W 13th St. (bet. 5th & 6th Ave.) — 212-645-2900 — Japanese

Soho — Tribeca Language
22 Hertson St. (bet. Hudson & Greenwich St.) — 212-213-9933 — Japanese

Westchester — Japanese Study Hall
84 Calvert St. Harrison, NY 10528 — 917-607-2917 — Japanese

New Jersey — Japanese-American Society of New Jersey*

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304 Main St. 2nd Fl. Fort Lee, NJ 07024 — 201-461-5133 — www.jasofnj.com — Japanese

New Jersey — R/Liege Learning Center
2460 Lemoine Ave #104&105 Fort Lee, NJ — 201-947-4707 — Japanese

TRADITIONAL

Upper West — Ikenobo Ikebana School
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Upper West — Sogetsu Ikebana School
201 W 70th St. (at Amsterdam Ave.) — 212-673-6115 — Ikebana

Upper East — Urasenke Chanoyu Ctr
153 E 69th St. (bet. 3rd & Lexington Ave.) — 212-966-6161 — Sado

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Queens — Nashe-kai Ryukyu Dance School

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242-47 A Oak Park Dr. Douglaston, NY 11362 — 718-631-2837 — www.Junkof.sher.com — Dance

Japan — Ohara School
OharaNYC@aol.com — 201-365-0353 — Ikebana

MARTIAL ARTS

Upper West — Aikido Up Here
3 Henshaw St. (Riverside Dr. & Dyckman St.) — 646-483-8700 — Aikido

Upper West — Kokushi Budo Institute
332 Riverside Dr. (bet. 105th & 106th Ave.) — 212-866-6777 — Judo

Upper West — Shorinryu Matsubayashi*
131 W 72nd St. #2R (Columbus & Amsterdam) — 212-875-8825 — Karate

Upper West — Shotokan Karate-Do NY
248 W 60th St. (bet. Amsterdam & 10th Ave.) — 212-799-5500 — Karate

Upper West — UWS Kenshikai Karate*
328 Columbus Ave (bet. 105th & 106th St.) — 212-222-1172 — Karate

Upper East — Aikido Shoho Dojo
350 E. 92nd St (at 1st Ave.) — 646-509-3212 — Aikido

Upper East — NEMMAA Kaizen Karate
1795 3rd Ave. (at 99th St.) — 212-423-5678 — Karate

Upper East — Ultimate Karate USA*
1950 3rd Ave. 3 Fl. (at 107th St.) — 212-426-4646 — Karate

Midtown West — New York Budokai

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Chelsea — U.S. Budo Kai-Kan*
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Chelsea — World Seido Karate*
61 W 23rd St. 2 Fl. (bet. 5th & 6th Ave.) — 212-924-0511 — Karate

East Village — New York Jiu Jitsu*
666 Broadway Bsmt. (at Bond St.) — 212-343-8310 — Jiu Jitsu

Soho — Kee Zee Institute
54 Thomas St. (bet. Church St. & W. B'way) — 212-406-3104 — Kendo

Soho — Dishi Judo Club*
547 Greenwich St. (Vandam & Charlton St.) — 212-966-8950 — Judo

Brooklyn — Aikido of Park Slope
555 5th Ave. (at 15th St.) — 718-788-5802 — Aikido

Brooklyn — Japan Karate Association
595 5th Ave. (bet. 15th & 16th St.) — 718-788-3345 — Karate

Queens — School of Tajutsu
475 Onderdonk Ave. Ridgewood, NY 11385 — 917-443-7035 — Mix

Long Island — NY Sae Ten Karate
1370A Majors Path Southampton, NY 11968 — 631 936-4220 — Karate

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Kyudo, the practice of Zen archery, is a form of moving meditation. The focus of the practice is on "cleaning the mind" rather than marksmanship. The target becomes a mirror reflecting one's mind at the moment of the arrow's release.
119 W 22nd St. 9th Fl. (bet. 6th & 7th Ave.) — 212-913-0939 — www.tokokyudojo.org — Kyudo

Nihongo YOMOYAMA Talk

Yomoyama literally translates as "mountains in all directions" but is used to mean "miscellaneous things." This new language column randomly picks a topic—which might help you improve your Japanese skills or might not—and takes you deeper into the complex world of the Japanese language.

Onomatopoeia and Manga

Students who are learning Japanese often use manga as an educational tool, and many students have become interested in studying Japanese as a result of reading manga in the first place. Yes, manga have more images than textbooks, are more conversational, and simply make learning more fun, but they do not use proper grammatical structure and feature a lot of slang, which can sometimes be vulgar. So, you should be careful about using manga as part of your language study—it's probably best to consult your teacher when choosing manga titles. One aspect of the Japanese language that manga excels at teaching, however, is onomatopoeia.

Onomatopoeia is a prominent feature of the Japanese language, making it rich and varied, but it also makes it harder for non-Japanese to understand. In Japanese, there are two types of onomatopoeic words: gion-go and gitai-go. The former directly describes the sound of a phenomenon or action, and the latter expresses an action, state, or emotion. Take the onomatopoeic words for laughter as an example:

Gion-go: ahaha-to, gahaha-to, buhaha-to, hehehe-to, uhyahya-to, ufufu-to

Gitai-go: gera gera, kara kara, kera kera, kusu kusu, kusutto, niko niko, nikkori, niya niya, niyatto, nunmari

There are more onomatopoeic words for laughter, but these are enough for now. It is extremely difficult to explain exactly what each example of onomatopoeia means using words, but manga can do this very effectively with visual aids and context. So, next time you read manga, try to find onomatopoeic words and guess what they mean. It might be even more fun (and helpful) if you say the word out loud and imagine the situation.

Various onomatopoeia used here can move a story forward without dialogue.

(From *Patalliro!* by Mineo Maya)

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JAPAN POP QUIZ

Where is the Tokyo Disney Land located in?

1. Tokyo
2. Gunma
3. Chiba
4. Yokohama

"GENKI DESU KA"

【meaning】How are you? what's up?
【usage】The phrase is often used after "konnichiwa," meaning "hello." If you like to be a little more polite, put honorific prefix "o" before the phrase like "O genki desu ka."

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Hot Springs, Regional Delicacies and Mt. Fuji

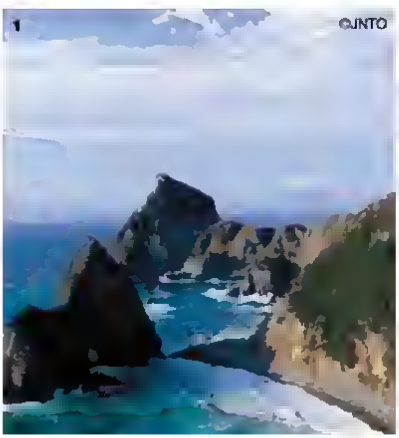
Known for its warm, moderate climate all year round and being blessed with nature, culture, and history, Shizuoka Prefecture has an abundance of sightseeing spots. The prefecture is composed of eastern (Izu, Fuji), central (Shizuoka) and western regions (Hamamatsu) and each region has its own special characteristics and appeal. Today we would like to introduce the eastern region where you can enjoy both onsen hot springs and Mt. Fuji.

The Izu Peninsula, found here, is one of Japan's leading hot spring locations. It is close to Tokyo and has long been a popular resort area. If you head south from Tokyo along the coast, you first hit Atami, Ito, Shimoda and then Irozaki on the tip. Once you enter western Izu alongside the coast, you'll find the hot spring areas like Dogashima and Toi. Depending on where you are on the peninsula, the view will differ, and their charms vary. During the Edo Period, Atami was visited by shogunate Ieyasu Tokugawa, and has since achieved prominence as a famous hot spring area favored by purveyors to the Tokugawa clan. Ito is one of the country's top three hot spring areas in terms of the number of spring sources, and Shimoda is known as the place where the Black Ships* arrived in Japan. Irozaki is located at the southern tip of the Izu Peninsula, and the view from its deeply indented coastline is wonderful. Dogashima and Toi, in western Izu, are not as commercialized as Atami, but soaking in their hot springs while looking out at the tranquil scenery is sure to soothe you.

In the mountains of Izu Peninsula, there are other famous hot spring areas like Amagi and Shuzenji, which boast beautiful valleys. It is a place that was loved by numerous literary legends. The Nobel prize winning author Yasunari Kawabata stayed at one of the ryokan hotels in Yugashima where he wrote his novel *The Dancing Girl of Izu* which is set in Izu.

Bathing in a hot spring and enjoying delicacies from the local ocean and mountains while looking out at Mt. Fuji has been the dream of Japanese people. The eastern part of Shizuoka can provide such a blissful experience. Although you can see Mt. Fuji from the Izu Peninsula, you are able to get a closer look from the hot springs found at the foot of Mt. Fuji, such as the cities of Gotemba and Fujinomiya. These cities also serve as a base to climb Mt. Fuji, so it is recommended to those who might like to conquer the highest mountain in Japan as well.

*Generally referred to western vessels arriving in Japan in the 16th and 19th Centuries. The Black Ships in this context refer to the American fleet under the command of United States Commodore Mathew Perry in the mid 19th Century.



1. A view from Kumomi Onsen, located in the western part of Izu Peninsula, allows you to enjoy the magnificent landscape of the rocky coast and Mt. Fuji.

2 Serene onsen in Toi area. There is no greater bliss than unwinding your body and soul, bathing in a hot spring.

LOCAL DELICACIES IN THE EASTERN SHIZUOKA

Shizuoka is overflowing with the taste of seasonal foods from the sea and mountains. Here are some of the delicacies that you cannot miss when you visit the eastern region in Shizuoka.

Fujinomiya Yakisoba
This unique variety of yakisoba (fried noodles) from Fujinomiya City has long been a regional favorite, but now its fame has spread nationwide as B-kyu gurume (affordable comforting gourmet foods). Born out of the scarcity that followed World War II, Fujinomiya yakisoba utilizes savory yet inexpensive ingredients like niku-kasu, which is bits of pork left over after lard has been extracted, and dashiko, which is dried sardine powder. These give it a unique taste. Also, locally produced noodles are known for their satisfying firmness and bite. Fujinomori Yakisoba was awarded Grand Prize in the national B-kyu gurume competition (B-1 Grand Prix) twice.

Wasabi This beloved condiment is notoriously difficult to grow, and very few places have suitable conditions for cultivation. One of these places is the Izu Peninsula. This area produces the highest-grade wasabi that every food expert craves. Wasabi-zuke (wasabi pickled in sake lees) is a good souvenir from the region.

Shiitake The mountain area of Izu Peninsula produces thick, flavorful shiitake mushrooms. Izu City is also known as the birth place of shiitake mushroom cultivation.

Inoshishi nabe This hot pot featuring boar meat is the local delicacy of Amagi area. Ingredients like shiitake, daikon radish, konnyaku, tofu and scallion are also cooked in this miso flavored hot pot, making it a great comfort dish from the fall to winter season.

The fare listed is the lowest available for the above dates and the number of seats which can be purchased at this fare is limited. Fare conditions are subject to change without prior notice. Other conditions may apply

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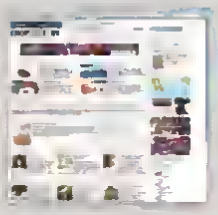

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Thank You

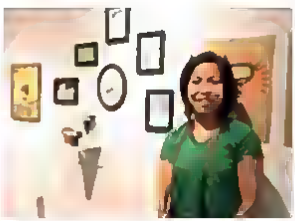
for supporting the 4th Chopsticks NY Cover Artist Contest

From August 24 to September 2, Chopsticks NY held an exhibition of the winners of the 4th Chopsticks NY Cover Artist Contest at Annex Art Gallery in Chelsea. The three winners of this year's contest, Nick Misani, Isabel Roxas, and Ponto Ponta, brought their artworks and showed their unique talents. Nick has a sophisticated graphic sense whose minimalistic approach resonates with Japanese aesthetics. Isabel creates heartwarming, mellow, and humorous sentiments in her artworks. Ponta uses ukiyoe (Japanese traditional woodblock print) style technique to make pop art and modern, manga-like pieces. You can see the fresh cover images created by these artists starting from the 2012 issue.

Meny people came to the reception on August 26 and enjoyed the artworks in spite of the Hurricane Irene. At the reception, the winner of the People's Choice Award wes announced as Nick Misani. Also during the reception, people enjoyed food, drinks and products kindly provided by the sponsors. Ito en, Kyotofu, Maguro International, Otokomae Tofuten, Sake Discoveries, Sapporo, Tamanoi, and Dr. Ci Labo.

Finally, we would like to express our gratitude to all the artists who participated in the contest and fans and sponsors who supported the exhibition.

Exhibiting a distinct graphic sensa and technique Nick Misani brought the People's Choice Award home.



Packed with Japanese manga-inspired "kawaii" flavor Isabel Roxas artworks appeal to a wide audience.

Ponto Ponta could not fly from Japan for the exhibition but he sant a series of works reminiscent of ukiyoe.

The exhibition was packed with a multinational crowd, appreciating the arts and Japanese food & drinks.

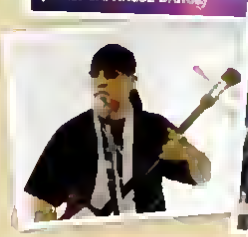
Nick showed each layer of print used to make the artwork entered for the final selection.

At the reception, Japanese food and drinks were served. It was a great chance to sample Japanese delicacies.

Supported by

Dr. Ci Labo · ITO EN · kyotofu · Maguro International · NY ART BEAT · 男 · I ♥ SAKE Sake Discoveries · SAPPORO · Tamanoi

JAPAN & KOREA BLOCK FAIR



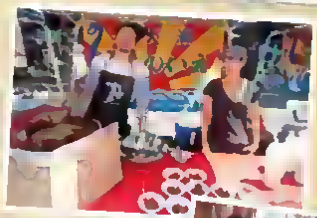
YUKIO KOMA
(SHAMISEN PERFORMER)

RYOTA KATAOKA
(TAIKO)

Japanese & Korean Street Festival on Broadway
(bet. 93rd & 94th Sts.)

Oct. 9 th Sunday
11am-6pm

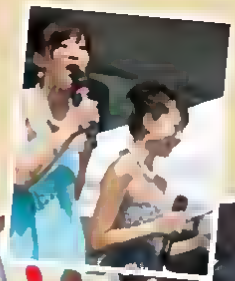
THE ASTERPLACE (ASIAN POP PUNK)



DON'T MISS IT!

3pm~
Look-alike & Impression Contest

Rain or Shine



More info.
www.japanblockfair.com

*participating companies are subject to change

PARTICIPATING COMPANIES:

Kinoe Castle · Central Boeki · ECO VIE · HOヒチオ · kie · mikihouse · ORb · pecopeco · Muto Saga · RICE FORCE · Suzuki Farm · TOKUYAMA SALON

event entertainment leisure

THE EVENTS AND SERVICES PROGRAMMED FOR JAPAN RELIEF ARE MARKED ♥

Exhibition

Through October 8 FREE

Tomokazu Matsuyama Exhibition: East Meets West

Joshua Liner

Joshua Liner Gallery presents East Meets West, an exhibition of new paintings and sculpture by the New York-based Japanese artist Tomokazu Matsuyama. In his dynamic acrylic-on-canvas paintings, Matsuyama blends the aesthetics of East and West, appropriating images from art history—the Edo and Meiji eras of traditional Japanese art, in particular—fused with postwar abstract expressionism and contemporary art movements, American animation, and subculture influences such as street art.

Location: 548 W. 28th St., Suite 334, (bet. 10th & 11 Aves.)
New York, NY 10001
TEL: 212-244-7415
www.joshualinergallery.com

Through October 30

Fall Flowers of Japan Exhibition

The New York Botanical Gardee

The Installation of the new exhibition Fall Flowers of Japan, is underway at The New York Botanical Garden, including the creation of a dramatic sculpture made from natural materials by artist Tetsunori Kawana. Tetsunori Kawana, master of ikebana (the Japanese art of flower arranging), creates an impressive sculpture in the Enid A. Haupt Conservatory's reflecting pool. The sculpture is made from reclaimed natural materials from the Garden grounds, much of which resulted from damage from Hurricane Irene—stumps, twigs, branches and plants. For more details and information, please visit the botanical gardens' website.

Location: 2900 Southern Blvd., Bronx, NY 10458
TEL: 718 817 8700 / www.nybg.org

September 30 – October 29 FREE

KAMI – The Elemental Spirits of Nature

Ippodo Gallery New York

For her first overseas exhibition Japanese sculptor, Harumi Noguchi, will present 30 works of clay in Chelsea's Ippodo gallery, which specializes in contemporary art crafts. Influenced by one of Japan's earliest writings, Kojiki, the story of the creation of the islands of Japan, Noguchi's mythical beasts are images of elemental spirits that inhabit nature, called Kami. Dedicated to the aftermath of the Tohoku earthquake, Noguchi's exhibit questions the meaning of natural disaster in contemporary society as well as incorporates Japanese culture's delicate sensitivity to nature and its importance in people's daily lives. This exhibition at Ippodo Gallery New York is filled with a feeling of gratitude towards nature and a prayer to life, serving as a monument that will act to highlight the problems facing the world today. Opening reception will be held from 6-8 pm on Friday, Sep. 30.

Location: 521 W. 26th St., 81 (bet. 10th & 11th Aves.)
New York, NY 10001
TEL: 212 967 4899
www.ippodogallery.com

October 18 - 22 FREE

The 13th Annual Tokyo-New York Friendship Ceramic Competition

The Nippon Gallery

The Nippon Gallery will host an exhibition of the 13th Annual Tokyo-New York Friendship Ceramic Competition presented by The Ceramic Artist Friendship Association, Inc. The exhibition will include over 100 works selected by the judges of the competition. This competition strives to further the cultural ties between the sister cities of New York and Tokyo by encouraging and honoring the creativity of ceramic artists from Japan and the U.S. Admission is free and open to the general public.

Location: 145 W. 57th St., (bet. 6th & 7th Aves.)
New York, NY 10019
TEL: 212-581-2223
www.nipponclub.org

October 28 & 29 FREE

"Under the Autumn Sky", Sogetsu Ikebara Exhibition

The Nippon Gallery

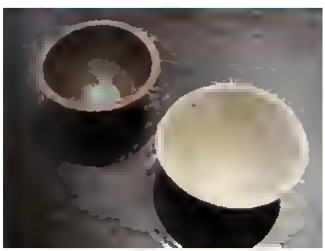
The Nippon Gallery is pleased to be hosting the traditional Japanese Flower Arrangement Exhibition at The Nippon Club. The exhibition will include over 20 Ikebana works (the art of Japanese Flower Arrangement), created by members of the Sogetsu Wasetsu Group. The Wasetsu Group, directed by Judith Setsuko Hata, has been exhibiting Sogetsu Ikebana in New York for over two decades and the show will mark the 6th major exhibition at The Nippon Gallery. Admission is free and open to the public.

Location: 145 W. 57th St., (bet. 6th & 7th Aves.)
New York, NY 10019
TEL: 212-581-2223
www.nipponclub.org

October 28 – November 19 FREE

Shu-ki and Cha-ki (Sake & Tea Set) Exhibition

Makari



Makari, Japanese antiques store located in the East Village will have their second exhibition featuring Japanese potter, Yimiko Kuga. The Shu-ki and Cha-ki exhibition will display her latest series of sake cups and bottles, teacups and pots. Yimiko's ceramic vessels, which are inspired by organic shapes, feature a great variety of beautiful glazes that shouldn't be missed. Opening reception will be on Saturday, Oct. 29, 5-7pm with the artist present.

To attend, please RSVP by sending an email to info@themakari.com
Location: 97 3rd Ave., (bet. 12th &13th Sts.)
New York, NY 10003
TEL. 212-995-5888
www.themakari.com

Performance

September 30
Rock On For Japan! - MYSELF Live Performance
9.8. King Bines Club & Grill
Already featured on MTV & MTV Japan, MYSELF will be performing live with Funk Master Bernie Worrell promoting his new album "FUNK FLOYD" (Deluxe Edition). The album features icons Fishbone, UK Grammy winner Don Letts, Ivan Neville, and guitar hero Rocky George and many other respected musicians. Everyone in attendance will receive a FREE DOWNLOAD CARD for his new album, which is now out on iTunes, with a portion of the physical CD/DVD sales being donated to the Japan Tsunami Relief Efforts.
Location: 237 W. 42 St., (bet. 7th & 8th Aves.), New York, NY 10036
TEL. 212-997-4144 / www.bbkingblues.com
Info. www.theconnexion.com/myself

October 23
Anniversary Concert: Celebrating 30 years of Dedication to Japanese Arts
Sachiyo Ito and Company
Sachiyo Ito and Company will present their 30th Anniversary Concert to share the richness and beauty of the Japanese tradition with the New York community at Ailey Citigroup Theater in New York City at 7:30 pm. The program will introduce Japanese culture, by taking the audience from medieval Japan, to the present day through classical dances and contemporary pieces choreographed by Sachiyo Ito. The special guest from Japan, Shogo Fujima is a prominent Japanese dancer who won the Geijutsusai Yusyu-syo Award of Excellency with Kono-kai, the all-male dance company that he co-founded at Japan Art Festival. Advanced tickets are available at www.smarttix.com
Location: 505 W. 55th St. (bet. 10th & 11th Aves.)
New York, NY 10019
TEL. 212-627-0265
www.danceyapon.com

Event Feature

October 5-8

Shimane Food Fair

Shimane Prefecture

This year's Shimane Prefecture Food Fair will be highlighting all types of foods. Known for being one of the most prestigious producers of sweets in Japan, the Shimane Prefecture Fair will include wagashi (Japanese traditional sweets) from Matsue City and soba noodles from the Izumo region with demonstrations conducted by professional wagashi and soba craftsmen. After the demonstrations, you'll be able to taste wagashi and purchase these authentic foods as well as other delicious snacks, tea, and seasonings. Customers who purchase over $20 worth of soba will also receive a free warigo (soba bowl) while supplies last.

Demonstration, Sale Locations and Start Times
10/5
Sunrise Midtown
Soba 11 am / Sweets 3 pm
12 E. 41st St, (bet. 5th & Madison Aves.), New York, NY 10017
TEL. 646 380-9280

10/6
Soba Nippon
Sweets 11:30 am (until 1:30 pm)
19 W. 52nd St. (bet. 5th & 6th Aves.), New York, NY 10019
TEL. 212 489-2525

Katagiri
Soba 11 am / Sweets 4 pm
224 E. 59th St, (bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL. 212-755-3566

10/7
Sunrise SoHo
Soba 3:30pm
494 Broome St, (bet. W. Broadway & Wooster St.)
New York, NY 10013
TEL. 212-219-0033

Daido
Sweets 11 am (until 3 pm)
522 Mamaroneck Ave., White Plains, NY 10605
TEL. 914-683-6735

10/8
Daido
Soba 11 am

Lecture/Forum/ Film/Festival

October 1-16
Celebrating the Centennial of Nikkatsu Corporation
New York Film Festival
Upcoming New York Film Festival (Sep. 30-Oct. 16) will celebrate the centennial of Japan's oldest major studio, the Nikkatsu Corporation, and screen masterworks from the studio. Founded in 1912 by the consolidation of several production companies and theater chains, Nikkatsu has enjoyed a rich history of filmmaking, playing home to such notable directors as Kenji Mizoguchi, Kon Ichikawa, Shozo Makino and his son Masahiro Makino, Ko Nakahira, Shohei Imamura and Seijun Suzuki. Screening theaters vary depending on the film titles. For more information, go to the festival website indicated below.
Info: www.filmlinc.com/films/series/nyff-velvet-bullets-and-steel-kisses-celebrating-the-nikkatsu-centennial

October 16
Self Lymph Drainage Massage Class
Hana Day Spa
Hana Day Spa will hold a self massage class featuring a lymph drainage technique that is particularly effective in removing cellulite. The massage technique stimulates the lymphatic system throughout the body and allows excess fat and toxins to drain out of the body. In the 90 minute class, 30 year veteran masseuse, Kanako Ishimura will teach how to conduct the massage while taking a shower at home. Participants are limited to females and are required to wear tank top and short pants. The class fee is $20.
Location: Mochi Salon
208 E. 60th St., (bet. 2nd & 3rd Aves.), 2FI
New York, NY 10022
Info: Hana Day Spa
www.hanadayspa-ny.com / TEL. 212-644-4987

October 19

World Premier Screening: Koki Mitani's *Once in the Blue Moon*

Amnet New York

Often described as Japan's Neil Simon or Mel Brooks, Koki Mitani spawned comedic theater performance, film and TV drama series. His newest film, *Once in the Blue Moon* will be premiered in New York at a special screening event presented by Amnet. The film is a murder mystery/legal drama. A lawyer, Emi, tries to prove her client's innocence, but the only witness who can prove his innocence is a ghost of a samurai warrior. With an ensemble cast of first rate Japanese actors, it is acclaimed as Mitani's best film ever. For ticket information, go to FCI's website indicated below.

Info: www.fujisankei.com/amnet-sutekina.html
Location: The Academy Theater at Lighthouse International
111 E. 59th St., (bet. Lexington & Park Aves.)
New York, NY 10022

November 4, 5 and 6

9th Annual Amnet Japan Arts Matsuri (JAM) Festival

NPO American Dream Japanese Network

The 9th annual Japan Arts Matsuri (JAM) will be held at the Theater for the New City in the East Village. JAM is a performing arts festival showcasing emerging Japanese artists and Japanese culture and provides an opportunity for all audiences to experience the Japanese tradition. In addition to live performances and exhibitions, guests can enjoy an assortment of food from traditional festival food stalls, and Japanese regional delicacies and products. There will be a Talent Night where the audience will choose the most innovative performers. Members from New York's dance industry will perform a charity dance to support the reconstruction after the Tohoku earthquake on Nov. 4 at 7:30 pm. Collected donations from the dance performance, silent auction, raffle, food and t-shirt sales will go towards those affected by the Tohoku earthquake in Japan. Come support Japan and feel the energy and excitement of Japanese culture and arts!

Location: Theater for the New City
155 1st Ave., (bet. 9th & 10th Sts.)
New York, NY 10003
Info: www.japanesenetwork.org

Event

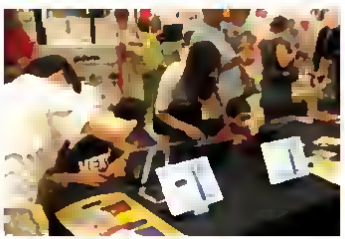
October 1

Special Origami Event FREE

MIKI HOUSE

Japan's leading clothing and shoes manufacturer for children is holding a free special Origami event at the Bloomingdale's Bergen County location in New Jersey. Based on instruction from famed Taro's Origami Studio, known for innovative origami model designs, the class will be taught using an iPad for an interactive and fun experience. Children with no origami experience can learn the basics of paper folding, and make cute MIKI HOUSE characters like bears and rabbits. The event will be held from 2 pm to 5 pm.

Location: Bloomingdale's Bergen Store
(The Shops at Riverside Mall)
400 Hackensack Ave., 1st Fl., Hackensack, NJ 07601
TEL: 201-457-2000
Info: www.mikihouse-usa.com



October 7

"SIP + BITE + SLURP" Sake & Food Pairing Exhibition

LUCKYRICE, Japanese Culinary Center

LUCKYRICE in conjunction with the Japanese Culinary Center, presents SIP + BITE + SLURP, an exploration of sake as interpreted by artisanal brewers from various regions of Japan. Located at the Metropolitan Pavilion, the brewers themselves will be at the exhibition and will be getting together for one night only to pour their sake and talk about the various areas of Japan from which they hail. Also in attendance will be eight restaurants representing four major regions of Japan. As you walk the floor, you will be able to taste both the sakes and dishes from Hokkaido in the north to Kyushu in the south and the major urban centers of Kanto (Tokyo area) and Kinki (Osaka area) in between. For more information and ticket prices, visit the website listed below.

Location: Metropolitan Pavilion
123 W. 18th St., (bet. 6th & 7th Aves.), 2nd Fl.
New York, NY 10011
Info: http://sipbiteslurp.eventbrite.com

October 8

The 18th Annual Japanese Food & Restaurant Show

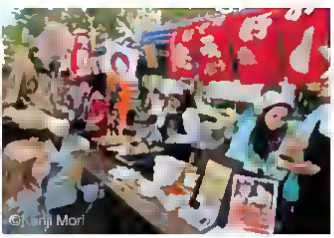
New York Mutual Trading

New York Mutual Trading will present The 18th Annual Japanese Food & Restaurant Show at the Metropolitan Pavilion. With the slogan "Japanese Cuisine Renaissance. Fresh Ideas Start Here!", this year's event focuses on the rapidly changing style of Japanese cuisine as it has become more accepted within the American market. This year's show will feature more than 60 suppliers presenting over 3000 products as well as cooking demonstrations by top NYC restaurants and sake and shochu seminars. This event is open to retailers, restaurants and food services only. For free registration, please visit New York Mutual Trading's website.

Location: Metropolitan Pavilion
125 W. 18th St., (bet. 6th & 7th Aves.), New York, NY 10011
Info: www.nymtc.com

October 8

Japan Korea Block Fair



Come celebrate Japanese and Korean culture starting at 11 am on the Upper West Side. Guests have the chance to try approximately 35 different food stands from authentic noodles to neo-Japanese cuisine at reasonable prices. With a large beauty industry present this year, this event is more hip and fashionable than just your typical street fair. There will also be a wide variety of entertaining stage performances by Japanese and Korean artists. This time the main event is a fun impersonator and look-a-like contest at 3 pm. Those wishing to watch preliminary trials can do so at Umknore (www.downtownumknore.com) Oct. 3 from 7:15pm-9:15 pm.

Location: On Broadway between 93rd and 94th Streets.
Info: www.japanblockfair.com

October 13-23

Ozeki Sake Fair at Mitsuwa Marketplace

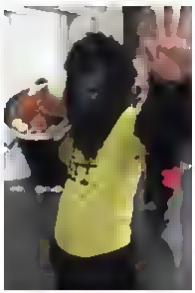
Ozeki Sake (USA), Inc.

Ozeki Sake, the first major sake brewer to begin production in the United States, named their brands after the word "ozeki," one of the highest ranks applied to sumo wrestlers. Ozeki Sake will bring a variety of sake, with brands both imported from Japan and made exclusively

here on American soil such as their popular Ozeki Dry Sake and Nigon Sake. They will also introduce their original cosmetics made from sake.

Location: Mitsuwa Marketplace
595 River Rd., Edgewater, NJ 07020
TEL: 201-941-9113 / www.ozekisaka.com

October 15 and 16
Photo Contest
Go!Go! Curry!



To support the creative Akihabara otaku subculture of anime and games Go!Go!Curry! is holding a special photo contest. Show your creative otaku side, while endorsing your favorite curry spot by wearing a unique costume. Photos must include a pose taken displaying Go!Go!Curry! All participants will receive a free topping coupon. Go!Go!Curry! owner Mr. Miyamori will choose the top three winners. 1st, 2nd, and 3rd prize winners receive up to $50 worth of Go!Go!Curry! certificates with the lucky 1st prize winner getting their photo and win commemorated into a poster which will also be displayed in the Tokyo branch. Interested participants must apply directly in store for entry sheet and details. Show up in costume to take your picture Oct. 15 and 16 between 12 pm and 9:55 pm.

Location: 273 W. 38th St., (bet. 8th & 9th Aves.)
New York, NY 10018
Info: www.gogocurryusa-ny.com

October 22, 23, 29 & 30
International Children's Day Celebration
ISF (International Shinto Foundation)

ISF's annual event, International Children's Day Festival (Shichigosan) will be held in New York on Oct. 22 and 23, and the Washington DC area on Oct. 29 & 30. Shichigo-san is well known throughout the world as one of the most graceful ceremonies to come out of Japan. ISF welcomes boys age 5 and girls ages 3 and 7 and celebrates children's good health and happiness. Everyone can attend regardless of religion or nationality. Come and experience this beautiful Japanese ceremony this fall. To register, please go to www.shinto.org/isf. Registration is required via online by Oct. 3.

Info: 300 W. 55th St., 20B, (at 8th Ave.)
New York, NY 10019
TEL: 212-686-9117 / www.shinto.org/isf

Happenings

"Tamashii Nations" Window Display with a Prize
Kinokuniya Bookstore

Starting in October and going into New York Comic Con/Anime Festival (Oct. 13-15), Kinokuniya's show window will be packed with Bandai's "Tamashii Nations" action figure. There will be a chance to win a prize at the end of the window display event. Also, don't miss Bandai and Kinokuniya at the New York Comic Con/Anime Festival at Javits Center from Oct.13 through 15. Watch for more information at http://tamashii.jp or www.kinokuniya.com.

Location: 1073 Avenue of the Americas, (bet. 40th & 41st Sts.)
New York, NY 10018
TEL: 212-869-1700

15% Off for Chopsticks NY Readers & Happy Hour Deals
88 Fusion

88 Fusion, the modern Asian bistro that serves creative tapas, is offering a special discount for Chopsticks NY Readers. Just mention Chopsticks NY when you come in for lunch and you'll receive a 15% discount. Also, 88 Fusion has recently started their happy hour from 4-7pm where you'll be able to take advantage of 5 different deals at affordable prices: $3 beer (12 oz), $4 small bottle of hot sake, $5 assorted appetizers, $6 cocktails, and $7 house wine.

Location: 1698 2nd Ave., (at 88th St.)
New York, NY 10128
TEL: 212 289 4636 / www.88fusion.com

Fortune Consultation Promotion
Feng Shui Fortune Center

Feng Shui Fortune Center is dedicated to Feng Shui, the Chinese art that assesses the flow of energy from the surrounding environment. Now through Sept. & Oct. they are offering a special campaign for fortune consultations. For $20 (Reg. $40), they can give you advice on finding a good partner, solving your relationship problems, and helping to put you on a better life trajectory. For more details, visit Feng Shui Fortune Center's website.

Location: 129 E. 47th St., (bet. 3rd & Lexington Aves.)
New York, NY 10017
TEL: 917 653-4716
www.everyday-fengshui.com

Kimono Photo Session
Kimono House

Located in SoHo, Kimono House carries a large selection of beautiful new and vintage kimonos from Japan as well as gifts for sale. If you ever wished to take a photo portrait while dressed in a kimono, Kimono House is now offering services to provide both individual and family photo portraits with a professional photographer. You also have the option to rent a kimono from Kimono House. A professional kimono stylist will dress you and take care of all of the details. The photo portraits provide wonderful memories, perfect for the up and coming Shichigosan ceremony. You have your choice of large size photos, suitable for framing as well as holiday and wallet sizes. Call for an appointment.

Location: 131 Thompson St., (bet. Prince & Houston Sts.)
New York, NY 10012
TEL: 212 505 0232 / http://kimonohouse.blogspot.com

Free Inphenom Treatment for Chopsticks NY Readers
Salon Musa

Japanese hair salon located in SoHo, Salon Musa is offering a specialized "Inphenom" treatment that replenishes damaged hair from harmful ultraviolet rays and brings it back to a healthy state. This Inphenom treatment is free (Reg. $45) when you schedule an appointment for other services at the salon. Be sure to mention Chopsticks NY to take advantage of this exclusive offer.

Location: 156 Sullivan St., (bet. Prince & W. Houston Sts.)
New York, NY 10012
TEL: 646-484-6033 / www.salonmuse.com

Fall Special Free Snacks for Chopsticks NY Readers
Karanke Shout

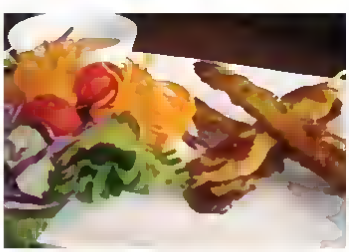
Equipped with the latest facilities, this multilingual Queens karaoke bar, Karaoke Shout offers free snacks like Veggie Straws or Japanese Shrimp Chips to customers who use karaoke rooms. Bring Chopsticks NY October issue to redeem. The offer ends Oct. 31.

Location: 32-46 Steinway St., (bet. Broadway & 34th Ave.)
Astoria, NY 11103
TEL: 718 569-0080
KaraokeShout.com

Thai Restaurant 20% Dinnertime Discount for Chopsticks NY Readers
Bangkok 2 Thai

To commemorate their 1 year anniversary since their renovations, Bangkok 2 Thai will offer a special 20% discount off the entire dinner menu. Located in Gramercy Park for 10 years as a local take-out only specialty restaurant, Bangkok 2 Thai became so popular they renovated their storefront, increased seating and set up a relaxing interior to accommodate customers and popular demand of their Pad Thai. Bring the October issue of Chopsticks NY showing this advertisement during dinner and receive 20% off your total. Discount ongoing for dine in customers only.

Location: 349 1st Ave., (bet. 20th & 21st Sts.)
New York, NY 10010
TEL: 212-473-4480



Free Shuttle Bus service to Mitsuwa Marketplace
Mitsuwa Marketplace

Starting Sept. 1st, every Wednesday & Thursday (excluding holidays), one-way shuttle service from Manhattan to Mitsuwa Marketplace is free. If you spend $50 or more at Mitsuwa (except food court and tenants), return fare on the shuttle bus is also free (valid with same day receipt one time use per person). Free shuttle bus departs from Gate 51 of the Port Authority Bus Terminal. Last bus from Mitsuwa to Manhattan is 9:15 pm. For other schedule times please check the website. http://www.mitsuwa.com/tenpo/new/access/eshuttle.html
The Mitsuwa Shuttle Bus Stop is located at Gate #51 in the South Building of the Port Authority Bus Terminal (8th Ave. between 40th & 41st sts.)

Location: 595 River Road, Edgewater, NJ 07020
TEL: 201 941-9113
Info: www.mitsuwa.com/english/index.html

Hair salon offers Grand Opening 30% Discount
Tokuyama Salon

A fashionable new hair salon has opened up in the Upper East Side's quiet residential area. For the grand opening, starting Sep. 1 Tokuyama salon offers a special discount of 30% off for new clients. The salon's antique interior, hand crafted by the owner, provides customers a comfortable and relaxing space. Staffed by many Japanese stylists, and with affordable prices ranging from $45 and up for men and $60 and up for women.

Location: 230 E. 83rd St., (bet. 2nd & 3rd Aves.)
New York, NY 10028
TEL: 646-666-8565
www.tokuyamasalon.com

10% Discount on Entree for Chopsticks NY Readers
Shih Lee

Until Oct. 31, present the October issue of Chopsticks NY showing the ad on page 33 to receive a 10% discount on any item from their entire menu. Opened in 1990 in Midtown East, serving authentic Chinese cuisine, Shih Lee is a local shop specializing in Hunan and Szechuan style cooking, especially popular during lunch hours with UN workers. Offer does not apply to Weekday Luncheon Specials. At least one entree item must be ordered to receive discount, and can be used on additional entrees and appetizers.

Location: 311 E. 45th St., (bet. 1st & 2nd Aves.)
New York, NY 10017
TEL: 212-867 0318 / www.shihlee.com

New Midtown West Ramen Opening
TABATA

This August a new ramen shop in Midtown West opened up serving classic Japanese shoyu, miso and tonkotsu ramen, as well as hand made gyoza, spring rolls and a variety of other tasty apoetizers. Recommended is their highly popular special miso-based ramen, Stamina Ramen ($9). What makes the Stamina Ramen so special is the preparation of its original miso base blend, which is carefully simmered for 4 hours. The atmosphere is perfect alone or with the family.

Location: 540 9th Ave., (bet. 39th & 40th Sts.)
New York, NY 10018
TEL: 212-290-7691

Anniversary Promotion
Tomoko Shima Hair Salon

Known for their comfortable environment and highly skilled stylists, Tomoko Shima Hair Salon is celebrating its six year anniversary with two special promotions. During the month of October, clients will receive a free quick treatment with either a hair cut or color along with a gift coupon for the Nigelis treatment at half price for their next visit (Coupon valid from Nov 1 to Jan. 15). Also, during the campaign period, all Milbon, Unite and mop products will be 10% off. These promotions apply to both uptown and downtown locations.

Location: (Uptown Location)
71 E. 92nd St. (bet. Lexington & 3rd Aves.)
New York, NY 10128
TEL: 212-722-8828
(Downtown Location)
235 W. 14th St. (bet. 7th & 8th Aves.)

New York, NY 10003
TEL: 646-438-9277
www.tomokoshima.com

15% Off All Eyelid Procedures
Luis A. Cenedese MD
Dr. Cenedese is an experienced plastic surgeon with a long line of satisfied clients that include screen and stage personalities, models, professional athletes and dancers. He is also the director of Beaute des Arts, the anti-aging solutions and a member of ASPS (American Society of Plastic Surgeons). This fall, he is offering a special 15% off on all cosmetic eyelid procedures. Call for more details, and be sure to mention Chopsticks NY to take advantage of this deal.
Location: 30 Central Park South Suite 1C/D, (bet. 5th & 6th Aves.)
New York, NY 10019
TEL: 212-371-0468 / www.meconedese.com

10% Discount for Chopsticks NY Readers
Peking Duck House
Founded in 1980 under the name Beijing Duck, Peking Duck House has established itself in its current Midtown location as a mainstay of New York's eclectic restaurant culture. Peking Duck House is now offering 10% off on lunch for Chopsticks NY readers. Just bring in the ad on page 31 and you will receive 10% off on the entire bill for your lunch.
Location: 236 E. 53rd St., (bet 3rd & Lexington Aves.)
New York, NY 10022
TEL: 212-759-8260 / www.pekingduckhousenyc.com

DEALS OF THE MONTH

50% Off Kimono, Obi, and Haori

Kiteya SoHo

With gracious patterns and elegant materials, kimono is adored by both Japanese and non-Japanese alike. Starting from Oct. 1, Japanese craft and gift store Kiteya SoHo will hold a big kimono sales event. During the event, over 300 used and antique kimono, obi sash, and haori (jacket wearing over kimono) will be discounted 50%. It is a rare chance to find the well-kept items at extremely low prices, kimono will be $50 and up, obi $50 and up, and haori $40 and up. The event lasts until the 31st, but good items will go really quickly, so it is recommended to check it out early.
Location: 464 Broom St., (bet. Greene & Mercer Sts.)
New York, NY 10013
TEL: 212 219-7505
www.kiteya.com

Free Bottle(s) of Wine at Karaoke Bar

Big Apple Karaoke

During the month of October, Karaoke Bar in Midtown East will offer "Fall Weekend Special" service for customers who use karaoke rooms. Fridays and Saturdays after 8 pm, a party of 2-5 people gets a free bottle of wine or sparkling wine, a party of 6-10 people gets 2 bottles of wine or sparkling wine for free, and a party of more than 10 people gets 3 bottles of wine or sparkling wine for free. The deal cannot be combined with any coupons. Also, Chopsticks NY readers will receive one free choice of snack from wasabi peas, curly cheese puffs, kakinotane (rice cracker), and assorted flavors of Pocky.
Location: 305 E. 53rd St., (bet. 1st & 2nd Aves.) 2nd Fl.
New York, NY 10022
TEL: 212.486.0055 / BigAppleKaraoke.net

Japan Earthquake and Tsunami Relief Information

GROUPS PROVIDING SUPPORT ACTIVITIES
Red Cross www.american.redcross.org
Mercy Corps www.mercycorps.org

AID ORGANIZATIONS AND FOUNDATIONS THAT ACCEPT DONATIONS
Global Giving www.globalgiving.org
This project will disburse funds to organizations providing relief and emergency services to victims of the earthquake and tsunami.

Japan Society's Japan Earthquake Relief Fund
www.japansociety.org
japanrelief@japansociety.org
100% of your generous tax deductible contributions will go to organization(s) that directly help victims recover from the devastating effects of the earthquake and tsunami.
Send check to Japan Society
333 E. 47th St., New York, NY 10017
Attn: Japan Earthquake Relief Fund

JETaaNY (Japan Exchaaga and Teaching Program Alumni Association of New York)
http://jetaany.org/2011/03/12/japan-earthquake-relief/
JETaaNY will be forwarding 100% of the donations they receive to relief organizations specialized in education/schools/children in stricken areas.

JaNet (Japaaese Network) (tax deductible)
info@japanesenetwork.org
http://japanesenetwork.org
Send to: JaNet/Japan Farthquake
420 Lexington Ave., Suite 2531, New York, NY 10170
Note: "Japan Farthquake"

JALCC (Japaaese American Lions Club Charities, Inc)
info@nyjalc.org / TEL: 516 769-1683
Send to: JALCC 15 W. 44th St., 11th Fl., New York, NY 10036

Consulate Gaaeral of Japaa la New York
TEL: 212 371 8222
Send to: Consulate General of Japan 299 Park Ave., New York, NY 10171
Note: Donation for Japan Earthquake/Tsunami
Bank direct deposit
Account name: Consulate General of Japan
Account number: 226001301825
ABA number: 026009593
Account address: Bank of America the international government division 730 15th St., NW, 7th Fl.
Washington, DC 20005
TEL: 1-888 715-1000 (Donations in US dollars only)

Tha Japaaesa Amaricaa Associatiaa of Naw York
TEL: 212 840 6942 / Email: info@jaany.org
Website: www.jaany.org
Send to: The Japanese American Association of New York, Inc.
15 W. 44th St., 11th Fl., New York, NY 10019
Note: "Japan Disaster Relief Fund"

Japaaese Chamber of Commerce and Industry of New York
www.jccny.org
Send to: J.C.C. Fund 145 W. 57th St., New York, NY 10019
Note: "Japan Farthquake Relief Fund"
Visit the website to download a tax deduction form.

Japaaese Children's Society
TEL: 201-947-4832
info@japaneseschool.org
Send to: Japanese Children's Society
W. Bayview Ave., Englewood Cliffs, NJ 07632
Note: "Japan earthquake relief fund 2011 for school education from New York"

entertainment * FILM

NEW YORK FILM FESTIVAL'S NIKKATSU RETROSPECTIVE EPITOMIZES HISTORY OF JAPAN'S POP CULTURE

Nikkatsu Studio played a key role in the golden age of Japanese cinema along with Shochiku, Daiei, Toho, and Toei, but it is unique in the way it survived hard times such as World War II, economic turmoil, and the advent of television. Most Japanese associate Nikkatsu Studio with "roman porno" (short for "romantic pornography"), Japan's version of sexploitation films involving interesting plot lines and artsy visual images, although the studio achieved international fame with its hard-boiled action movies, known as "Nikkatsu noir." Celebrating the studio's centennial, the New York Film Festival will present the retrospective "Velvet Bullets and Steel Kisses," featuring 37 Nikkatsu masterpieces, including films by auteurs like Kenji Mizoguchi, Seijun Suzuki, Shohei Imamura, and Kon Ichikawa.

The high point for Nikkatsu was probably the mid-50s to 70s, a period in which the studio continually spawned new genre films that reflected the trends of the time. Searching for its niche in the booming postwar Japanese film industry, Nikkatsu moved into the youth market by adapting *Taiyo no Kisetsu* (*Season of the Sun*), an epoch-making story by Shintaro Ishihara (current governor of Tokyo) in 1956. The anarchic lifestyle depicted in the movie was so influential on young people that many followers, known as "Taiyo-zoku," soon emerged.

In the sixties, Nikkatsu released a series of hard-boiled action films that featured a new kind of protagonist who was often cynical and at odds with a society revealed to be totally corrupt. This boosted the fame of action stars such as Joe Shishido, Hideaki Nitani, and Yujiro Ishihara. But the audience did not stay attracted to such heroes once television started providing easily accessible entertainment. Then in the the seventies, Nikkatsu created "roman porno," which was produced until the late 80s. You will see examples of these unique genre films in this series. Nikkatsu roman porno are also important to Japanese film history as the starting point in the careers of young directors such as Masayuki Suo *(Shall We Dance?)*, Yojiro Takita *(Departures)*, Yoshimitsu Morita *(Family Game)*, and J-horror master Kiyoshi Kurosawa.

Some of the notable films presented in this series include a silent film, *Jiraiya the Ninja* (1921), directed by the father of Japanese cinema, Shozo Makino, *Hometown* (1930) by Kenji Mizoguchi, *Sun in the Last Days of the Shogunate* (1957) by Yuzo Kawashima, mentor of Shohei Imamura, *Burmese Harp* (1956) by Kon Ichikawa, *Pigs and Battleships* (1961) by Shohei Imamura, and *Charisma* (1999) by Kiyoshi Kurosawa. The series is well curated to show the transformation of Nikkatsu and, at the same time, that of Japan's pop culture. You can't miss this rare opportunity to indulge yourself in full-length Japanese culture.

Seijun Suzuki's *Gate of Flesh* (1964) depicts the tough life of a group of prostitutes in lund. widescreen color

NIKKATSU 100TH ANNIVERSARY RETROSPECTIVE SCREENING SCHEDULE

Oct. 1 (Sat). Retaliation (1968)* – WRT
Sun in the Last Days of the Shogunate aka Shinagawa Path (1957)-FBT

Oct. 2 (Sun) Jiraiya the Ninja (1921)** WRT
Hometown (1930) Season of the Sun (1956) Gate of Flesh (1964) The World of Geisha (1973)

Oct. 3 (Mon) Hometown (1930), Tange Sazen and Pot Worth a Million Ryo (1935) 5 ng ng Lovebird aka Samurai Musical (1939)

Oct. 4 (Tue) Singing Lovebird aka Samurai Musical (1939), Capricious Young Man (1936) Mud and Soldiers (1939)

Oct. 5 (Wed) Mud and Soldiers (1939), Earth (1939), Tange Sazen and Pot Worth a Million Ryo (1935)

Oct. 6 (Thu): Till We Meet Again (1955) A Diary of Chuji's Travels (1927)** –WRT, Burmese Harp (1956) Crazed Fruit (1956)

Oct. 7 (Fri) The Warped Ones (1960) Crazed Fruit (1956) Suzaki Paradise: Red Light (1956) Burmese Harp (1956)

Oct. 8 (Sat) Sun in the Last Days of the Shogunate aka Shinagawa Path (1957) Season of the Sun (1956) Rusty Knife (1958) The Warped Ones (1960)

Oct. 9 (Sun) Suzaki Paradise: Red Light (1956), Till We Meet Again (1955) Intimidation (1960), Rusty Knife (1958), Take Aim at the Police Van (1960)

Oct. 10 (Mon) Gate of Flesh (1964) Intimidation (1960) Take Aim at the Police Van (1960) Pigs and Battleships (1961)

Oct. 11 (Tue) Pigs and Battleships (1961) Dancer in Izu (1963) Intentions of Murder (1964)

Oct. 12 (Wed) I Look Up When I Walk aka Keep Your Chin Up (1962) A Colt Is My Passport (1967), Tokyo Drifter (1966)

Oct 13 (Thu) Retaliation (1968) Stray Cat Rock: Sex Hunter (1970) The Hell-Fated Courtesan (1973)

Oct 14 (Fri) The World of Geisha (1973) Stray Cat Rock: Sex Hunter (1970), Intentions of Murder (1964) The Oldest Profession aka Confidential Report: Sex Market (1974) The Woman with Red Hair (1979)

Oct. 15 (Sat) I Look Up When I Walk aka Keep Your Chin Up (1963) Tattooed Core of Flower (1976) Tokyo Drifter (1966), Love Hotel (1985), Charisma (1999)

Oct. 16 (Sun) Charisma (1999) Ten Nights of Dreams (2007) The Woman with Red Hair (1979) Cold Fish (2010)

*Star Joe Shishido in person
**These silent films will be accompanied by live piano performance.

Location: All films without indication of WRT or FBT will be screened at Howard Gilman Theater in Lincoln Center

WRT: Walter Reade Theater in Lincoln Center
FBT: Francesca Beale Theater in Lincoln Center
Info: www.filmlinc.com/films/series/nyff-velvet-bullets-and-steel-kisses-celebrating-the-nikkatsu-centennial

NEW SENSATION "WA" MODERN

WAZA

WAZA

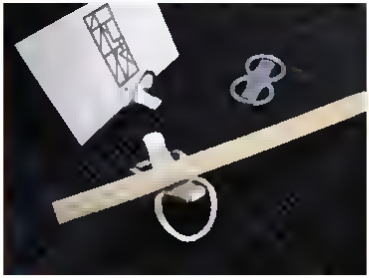
Combiniug the characteristic Japanese concept of "wa" (harmony) developed over many years of history and culture and the "waza" (skilled techuiques) utilized by Japanese craftspeople WAZA is a brand of the fiuest Japauese products With a shop set up on the 2nd floor of Kiuokuniya Book Store on the west side of Bryaut Park they sell to general consumers as well as buyers aud distributors They also operate a showroom where you can see and hold in your hands items representing the latest in Japanese design and technique Experience the essence of Japauese craftsmanship with WAZA

Nousaku 能作

SUZUHANA (from the left cracked ice line and cloth) The palm size hanglug vase series Suzuhana allows the flowers to last longer because of its anthbacterial tin material

CHOPSTICK REST "5"
This beautiful chopstick rest, "5" (shaped like uumber 8) can be shaped in any way to suit your purposes The unique item will surely brighteu up your diniug table and your whole diniug experieuce.

Because they're made of tin, the shape of the mouths can be changed slightly They are small vases but they make a big impact s please enjoy them simply by displaying some flowers.



STAFF SAYS

Though it's called a chopstick rest, its special feature is the delightful ability to be bent into many different shapes In addition to being used as a chopstick rest it can be used as a card holder a CD stand, or a smart phone holder.

Morpho モルフォ

PAPER SHEET designed by Teruhiro Yanagihara
This uuique and versatile product was made in close collaboration with the designer following the concept of "uew ideas for small leather goods." It's made from hardware free eco-friendly material with traditional Japauese techniques.

STAFF SAYS

This is the ultra-thin paper sheet series We are proud that even coins will not fall out once put in. I use them exclusively as a business card holders but they're not only [illegible] they're ideal for travel. The gray and yellow combination will be discontinued this season, so please buy it soon.

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The new ond only convenient choice: non-stop JFK — KANSAI!

China Airlines, the Taiwan based carrier, now provides the only non-stop service to Osaka, western Japan, from the East Coast of the U.S. Conveniently scheduled flights offer you attentive Asian hospitality. Our Dynasty Flyer frequent flyer program, will enjoy more benefits once we officially join SkyTeam this fall. Fly with China Airlines for smooth connections between New York and Kansai.

FLIGHT SCHEDULE

CI 019	NEW YORK(JFK)	2:30 P.M. DEP	(Mon/Thu/Sat)	6:10 P.M. (+1) ARR	KANSAI(KIX)
CI 020	KANSAI(KIX)	12:50 P.M. DEP	(Mon/Thu/Sat)	1:00 P.M. ARR	NEW YORK(JFK)

● Departure/arrival at John F. Kennedy Airport Terminal 1

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